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DEDICATION

This book is dedicated to all family members who recorded and kept history alive. Thank you to the following: Susan Pool Eason and Mildred Eason Moorhead~1967, Bosgra -- Pool family history: Pioneer family of Sioux County, Iowa. held by Northwestern College, DeWitt Library Dutch Heritage Collection-Lower Level CS71. B6 M6x 1967: Gerrit Bosgra, Dorothy Anne Mapes McConnell, 1917-2004, Author of Dorothy's Diaries, 272 yrs., 1732-2004; Mary Mapes McConnell Harrison, Author of Outdoor Adventures with Kids, Taylor Publishing Company, Dallas, Texas, 1996, and Previous Owner of the "Virginia"; Bob, Dan, and Vera Pool; Mary "Pool" Mesner; Arlyss and Doug Pool; 2000; Pool—Mapes Family History, Pool—Mapes,

Lastly, all past and future historians who did and will continue to preserve James' valuable information respecting the early historical settlements of the Pools', Mapes', and Möbs families who originally immigrated from Germany and Bohemia, to include the Dutch American Pool Family from Holland, and the Netherlands, along with the Bosgra, Eason, and other members of James' family from Bergum, Tietjerksteradeel, Holland, and England.

FORWARD

Please note within this book there are social, religious, economic, and political differences reflecting the times. James' ancestors lived within the time of American pioneers, American Indians, immigrants, and the United States military. This book originated on napkins, the reverse sides of political junk mail, grocery receipts, notebook paper, long-hand scribbles, and digital text. Distractions to writing were COVID-19 and its variants, political junk mail, power naps, letters, telephone calls of comfort about the death of James' oldest son Mike, Mollie B. Polka Party, and Huell Howser reruns, coffee breaks, puzzle building, pie, and "Pa-juice."

This is the story of James Mapes Pool and his ancestors. They were all destined to build the United States of America. James was destined to build Orange County, California, and a small town boy who was born in Chandler, Minnesota. He was the first child of Dan and Vera Pool and has become an author and a historian for his ancestors. James's hope is that each family member will keep a record of their own genealogy.

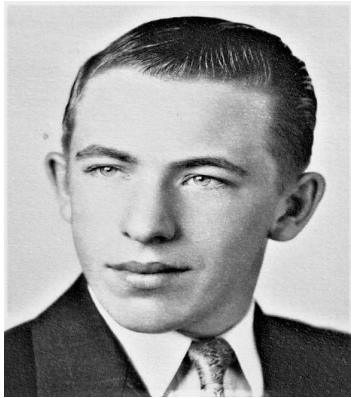
When a family chooses to research their own ancestral line, they may want to start with such data as births and deaths.

Think about it! If you do not write your own history down for your grandparents and great-grandparents, your family history can be lost forever. You can start by doing what James's family has done. Back in 1967, Mildred Moorhead mailed to each family a questionnaire that allowed them to create a family tree. She asked for old family recipes, a cousins' chart, a common ancestor chart, and a homestead chart (places a

family lived or homes they owned). She noticed the Pool family plot had small stone markers on the graves of Mary Pool Eason and her son James; however, they were broken and removed many years ago. The graves of James' Grandfather and Grandmother Pool were never marked. Due to the diligence of Mildred, memorials were created in their name and a family plot was created for them.

It may be difficult to find some graves, but with hard work and research, family historians will prevail. Photographs should go with charts and lists.

In accordance with historians and family members,



people, places, and things important to James Mapes Pool were included in this last revised addition of his book. They were biographical photos of families that, in successive generations, have been documented and identified with the development of a nation called the United States of America.

James has authorized the writing of his revised 2023 addition book to perpetuate memory, foster and to promote the principles and virtues of his Dutch, German, and Bohemian ancestry, factually and accurately to the best of his knowledge and his ability.

In today's world, cities and country roads across America and beyond are filled with internal combustion engines and electric vehicles. In some parts of the world humans still use large animals for transportation. This book reflects on a simpler time when people hitched up covered wagons, midwives helped with a women's birth, and the

future was harsh, exciting, and unknown. This is exactly how James Mapes Pool was born. His ancestors learned to survive, milk cows, work a farm, mastering the art of farming. Photo: JAMES MAPES POOL 1954. The Pool family farm at the time was found 512 miles from Chandler, MN. The farmhouse is gone, but the memories and its existence live on in this book and in history. Mary, James' sister still owns a family farm, and her son and his son works the land.

Now, you have the basics of starting your own family tree, and today is a good time to start researching your family history and author your own book.

James Mapes Pools' ancestors were intelligent and knew the ramifications of maintaining a library relating to their Iowa and Minnesota settlements in America. Moreover, they documented historical accounts of their European roots. To complete this book, research was collected through valid documentation that included the Dutch, Bohemian, and German colonies that came to America prior to, during, or after the 1400s to the present day. James' family roots remain an excessively big part of



American farming and Americas foundation and history.

The Mapes Family

Orange City, Iowa, where James Mapes Pools' ancestors settled, "The Pool Lane," as it was dubbed, began early on when family homes and their farms were laid out on a plot in a semi-circle. The houses lacked wind breaks so they were created. Wind breaks with a yard, were set off from other buildings, and distancing the farmland from the house. This created a community within the surrounding growing township. This design was the first of its kind, as they knew it, thus creating what is called today a "neighborhood,"

This clever design allowed a homeowner to drive into a neighborhood from the north or south entrance of a street. What is in a name? Every human living today has one now, but the origin of surnames might have started as far back as 1400. For centuries, the whispers and gossip around surnames were that they made "tax collection" easier. Did you know Scotland had such a law, and it was enacted in the early 1400s? and thereafter, other countries of Europe passed similar laws at various times within those years.

As for James Mapes Pool and his ancestors, no order has been given to this list below of names and surnames.

***Bosgra, Pool &
Vankammen***

Ann Pool
Annie H. Pool
Antje Pool
Antje Wiebes Pool
Betty Pool
Christopher-Earl Pool
Dan Pool
David Eric Pool
Douglas-Vernon Pool
Erica Ann Pool
Genevieve Pool
Hattie Pool
Hattie Pool
Hattjee Pool
Helkje Pool
Hendrik Pool
Henryetta Pool
James Mapes Pool
Johanna Pool
John Pool
Josie Pool
Kerri Lynn Pool
Larry Dean Pool
Lena Pool
Madeline-Renae Pool
Marie-Elizabeth Pool
Mary Alice Pool
Mary E. Pool
Mary-Elizabeth Pool
Melissa Ann Pool
Michael Lynn Pool
Michelle-Renae Pool
Okke Pool
Robert Dean Pool
Samantha Pool
Sephen Pool
Simon Pool

Stephanas-Wiebe Pool
Tiete Pool
Tjitske Pool
Trijntje-Wiebes Pool
Tryntje Pool
Tunis Pool
Vincent Byron Pool
Warren Pool
Wieba Pool
Wiebe Jans Pool

BUYSMAN

Cornelia D Buysman
Howard John
Buysman
Josie Pool Buysman
William S Buysman
Billy Buysman
Gilbert Buysman
Marvin Buysman

CANADA

Brenda Canada
Calvin Thomas
Darrell Canada
Doris Brewer
Gary Copland
Gladys Canada
Jimmy Lee Canada
Lee Birdwell
Mary Canada
Patsy Canada
Paul Hofmeister
Shirley Canada
Wanda Canada

HOFKHAMP

Alex-Daniel Hofkamp
Andrew-William
Hofkamp
Ashley-Marie
Hofkamp
Robin Hofkamp

Wesley-John
 Hofkhamp
MCCONNELL
 Anne-Catherine
 McConnell
 Dorothy McConnell
 Jerome McConnell
 Mary-Susan
 McConnell
 Matt McConnell
 Rita McConnell
 Steve McConnell
**BOSGRA/
 BOSGRAAF**
 Hijlkje-Hilda Bosgra
 Jan-Freerks Bosgraaf
 Okke Tietes Bosgra
 Tiete Jans Bosgraaf
 Tiete Okkes Bosgra
**MAPES/MÖBS/
 MOBES**
 Adam Mapes
 Andrew Moebes
 Dorothy-Ann Mapes
 Ernestina-Zoske
 Moebes
 Gladys-Valerie Moebes
 Marie Mapes
 Samuel "Sam" Mapes
 Sarah Moebes
 Vera Maude Mapes
HOPEMAN
 Enid Hopeman
 Floyd Hopeman
MESNER
 Daniel-Thomas
 Mesner
 Lisa Renee Masner
 Lydia-Johanna Mesner
 Paul Robert Mesner

Robin-Dawn Mesner
 Ronald-Dale Mesner
 Thomas-Wade Mesner
DOVENBERG
 Donna Dovenberg
 Earl Dovenberg
 Herold Dovenberg
 James-Max Dovenberg
 Ladice-VeraMae
 Dovenberg
 Pearl-Dovenberg
 Anderson
 Russell Dovernberg
 Vernon Dovenberg
**OTHERS (SOME
 DUPLICATE)**
 Arlyss-M. Achterhoff
 Brenda-Joyce Canada
 Cora Ann Vernoy
 Darlene Hoier
 Donna May Olson
 Ernestina Zoske
 Gene Everson
 James-L. Harrison, Jr.
 Jimmy Everson
 Lee Joanne Alf
 Leslie Leigh Ratcliff
 Lydia Haas
 Lyntje Versteeg
 Maria-Elizabeth
 VanKammen
 Mary Harrison
 Mary-Johanna
 Bloemendaal
 Michael Anstett
 Robin Anderson
 Rose Weinhold
HANSUM
 Henrietta-Alice
 Hansum

Teunis Hansum

CHESKA

Anna-Dozark Cheska

Joseph Cheska

Mary-Marketta

Cheska

TINGLE

Lisa Tingle

Tressa Alexis Tingle

Tanya Alanna Tingle

Tierra Aurora Tingle

EASON

Alvin Jay Eason

Ernest Ray Eason

Fred Marion Eason

George Thomas Eason

John Marden Eason

Maria Elizabeth Pool
Eason

Mary Elizabeth Eason

Jackson

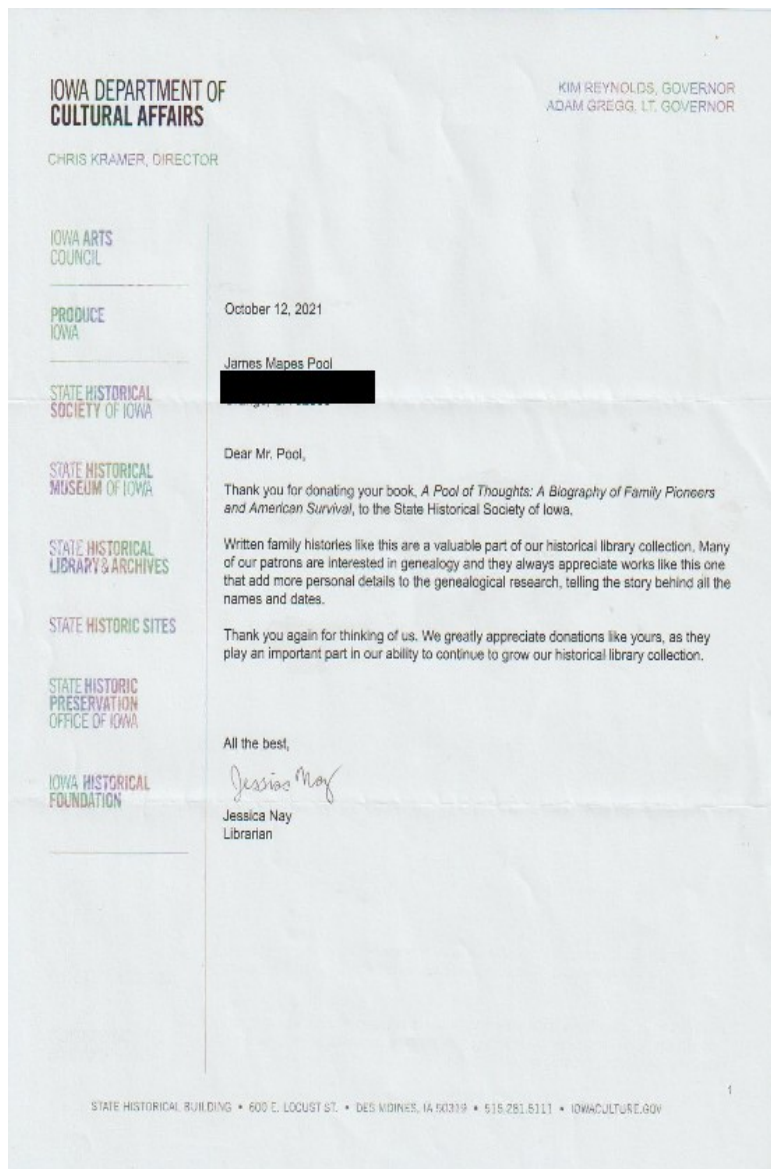
Oscar Eason

Stephen Eason

Stephen Eason

Zella Verne Eason De
Jong

HISTORICAL REFERENCES



open letter



UNITED STATES MILITARY VETERANS

The following is documented history of James Mapes Pool ancestor's and other military history.

James Mapes Pool, the first child of Vera and Dan Pool, served the United States Army for two years within 538, 541, and another transportation

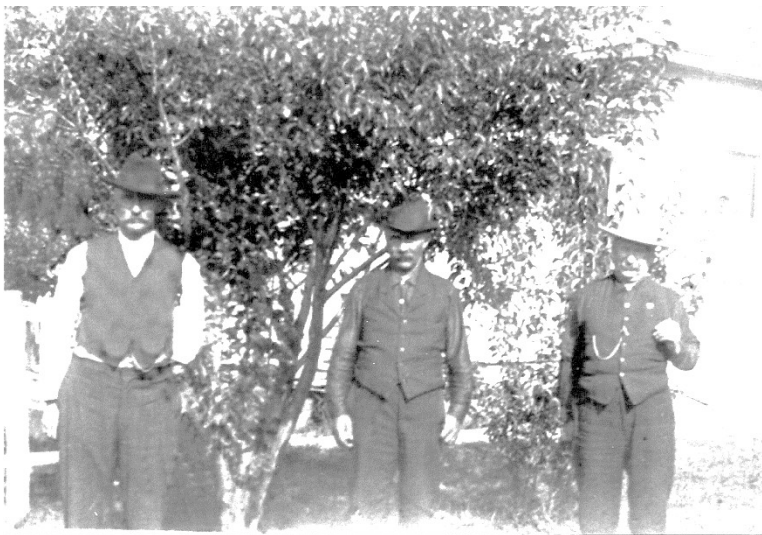
company. He was a Specialist, 4th Class. James took his basic training at Fort Ord, California, spending the rest of his time in Fort Bragg, North Carolina, home to the 82nd Airborne. James served until 1960.

Gordy Gilbertson, James' best friend, was drafted into the Army in 1958, and he served as a technician for intercontinental ballistic missile (ICBM) batteries in Germany. Gordy was discharged in 1960.

Thereafter, going into the Army reserves until his honorable discharge on May 25, 1964.



Doug Pool, the third child of Vera and Dan Pool, served in the Army reserves for 2 years.



The Pool Brothers Tiete, Wiebe and Okke

DESCENDANTS OF ANNIE POOL

Dana Stephen and Annie's third child, Stephen Jay, first child of Dana Stephen, spent three years in the Navy and Marine Corps during WWII, where he received the Bronze Star while in action on Okinawa.

Raoul Eric, the fifth child of Rena and Elof Larson, is a mechanical engineer, and he served two years as an Army technical instructor at Ft. Eustis, Virginia. He was an aircraft and engine mechanic's helper, railway locomotive fireman, heavy equipment operator, and welder.

Nels Bernarr, the second child of Rena and Elof Larson, served ten months in the U.S. Air Force, stationed at Amarillo, Texas, and Merced, California. As a pilot, he was a crop duster in wheat country, in the spring apple orchards, and in forest seeding later in the season. He became a helicopter pilot and was employed at Yakima, spending summers in Alaska, and flying geologists who were hunting for oil. He rescued a woman

from a mountaintop in Alaska and saved a lost little girl in eastern Washington.

Stanley Jay, the second child of Fara and Stephen Mulder, served in the U.S. Army for two years. He worked in an entomology laboratory at the U.S. Army Hospital in Okinawa. He was employed as a plant pest control inspector in the Agricultural Research Division of the United States Department of Agriculture, at Lemasa, Texas. This involved the survey and detection of known and unknown pests, the enforcement of quarantines on regulatory pests already infesting limited areas in the United States, and measures to eradicate those pests. The specific pests he worked with are: Japanese beetle, white-fringed beetle, witchweed, imported fire ant, pink boltworm, and bolt weevil. He loved model rocketry, stargazing, bird watching, and photography.

Jay Ivan Mulder, M.D., the second son of Marjorie and Ernest Ivan Mulder, M.D., served as Captain in the U.S. Medical Corps during the Korean War, from 1951-1953.

Anna Marguerite, the second child of Hattie and Leslie Henry, married Orin A. Kimball, an electrical contractor. Orin and his wife were active in civic affairs and politics. Orin was mayor of a Midwest city, and Marguerite oversaw the Republican Headquarters in the same Midwest city.

Leslie Lorraine Henry, the first child of Hattie and Leslie L. Henry, attended Military Service School and served seven years in the Army in the United States, France, and Germany.

DESCENDANTS OF TRYNTJE AND OKKE POOL

Marion Pool, the thirteenth child of Tryntje and Okke Pool, served five years in the United States

Army, overseas in the Pacific theater. He was the chief of police in Edgerton, Minnesota.

Owen Roger, the first child of Emma and Steven Pool, served in the U.S. Navy from 1952-56 as a hospital corpsman.

Virgil Dean, fifth child of Mary and John Tinklenberg, served in 1958, overseas in Germany.

Orlin Ray, the third child of Mary and John Tinklenberg, served two years in the U.S. Air Force and worked at the IRS in South Dakota.

Alvin Arther, the first child of Mary and John Tinklenberg, served 14 months in the United States Navy.

Oscar Pool, the first child of Bertha and Simon Pool, served in the U.S. Navy from December 9, 1942, to December 1, 1945. Battle of Kiska in the Aleutians, August 1943, Battle of Tarawa, November 1943, and the Battle of Kwajalein Atoll, January 1944. He was also in the invasion of Iwo Jima, February 1945. He received five bronze stars for his service in these five battles.

Duane Veron, the third child of Bertha and Simon Pool, served in the U.S. Navy in 1954 as a disbursing clerk on board ship. He went to Cuba, Spain, and England. He was medically discharged in October 1955.

Lester Van Essen is the ninth of eleven children born to Hattie and William H. Van Essen. In 1962, they went to Nigeria for two-and-a-half years, helping to build a dispensary for the natives. In Seavav, they were taught, in six months, the native language of Tiv. Thereafter, they lived in Isherev, which covered approximately 1700 square miles. As missionaries, they helped educate the youth and built a chapel, a garage, and a 75-foot well that was dug by hand.

Henry Willard, the third child of Hattie and William H. Van Essen, served two years in the U.S. Army's Third Division, 15th Infantry. He spent 18 months overseas in Germany during WWII. He trained at Fort Hood, Texas.

Oscar Henry, the second child of Hattie and William Van Essen, served in the Navy for 43 months and went overseas to the Marshall Islands. He raised and registered Shetland ponies and built homes and commercial buildings.

DESCENDANTS OF SUSAN POOL AND STEPHEN EASON

Frederick Marion, the eleventh child of Susan and Stephen Eason, was the Chief of the Fire Department in Alton City, Iowa.

Paul Glenn, the second child of Zella Vern and Harry De Jong, was in military training for two years in Texas. Thereafter he farmed southwest Orange City.

Alvin Jay, ninth child of Susan and Stephen Eason, In 1925, was a dentist for fourteen years in Luverne, Iowa.

George Ernest, the second child of Hilda and Bart Van Zyl, served four years in the U.S. Air Force from 1953-1957, including two years in Newfoundland.

Frederick Stephen, the first child of Hilda and Bart Van Zyl, served in the U.S. Air Force for four years as a radio maintenance man. He worked as a city patrol officer in St. Paul, Minnesota.

Raymond Bart, the fourth child of Minnie and Bart Van Zyl, was a chemical engineer and employed as a chemist for Rayette Company (a supplier of permanent wave solutions).

Robert James, the third child of Minnie and Bart Van Zyl, served in the U.S. Army from March 1943 until 1945 in the Artillery Division.

Harold Ralph, the first child of Minnie and Bart Van Zyl, served in World War II as a Major in the Air Force. He was a four-engine pilot and may have flown a B29, B24, or B17; the family is unsure.

Frederick Stoddard Wason, the first child of Blanche and Ernest Wason, was a First Lieutenant in the Retired Air Force Reserve. He worked in land development and real estate investments in San Diego.

Joan Marie, the third child of Marie and John Eason, served three years in the U.S. Air Force as a WAF and medical technician from 1956-1959.

John Verne, the first child of Marie and John Eason, served in the Marine Corps from 1944-1946. He went to Okinawa and then to Japan. He is a recipient of the Purple Heart, and his company won the Presidential Citation.

John Marden, the fifth child of Susan and Stephen Eason, served as a first lieutenant in the Medical Corps in 1917. He was a dentist in Sanborn, Iowa. He served as town clerk for eight years and was mayor of Sanborn, Iowa, for three terms.

Wayne Freriks Eason, the second child of Susan and Oscar Eason, served in the Army Signal Corps in 1945-1947 and was stationed at Camp Robinson, Arkansas, and overseas in Naples and Leghorn, Italy.

Norman Ray, first child of Susan and Oscar Eason, served overseas in WWII as an anti-aircraft artillery, 791st AAA Bn., at the end of the war. He was assigned to military police at Camp Herbert Tarrington in Le Harve, France. He went to

England, France, Belgium, Holland, Germany, and Switzerland. He was discharged in 1946.

Mildred Mary, third child of Grace and Oscar Eason, member of the Iowa Historical Society of Iowa City, the Cherokee County Historical Society, and the Iowa Genealogical Society of De Moines, Iowa Author of Bosgra-Pool Family History, Pioneer Family of Sioux County, Iowa, 1967.

David George, the first child of Jean and George Eason, a technician for Lockheed Aircraft Corporation, lived on Merritt Island, Florida. He was on the launch team for the Mariner II Venus probe. Mariner 2 became the first successful mission to another planet when it flew by Venus on December 14, 1962. The spacecraft made a few discoveries about the planet and marked another first by measuring the solar wind, a constant stream of charged particles flying outward from the sun. Ranger Series, Mariners to Mars O.G.O. (Geophysical Observatory) RANGER Mars Mission Report, Mariners, NASA

George Stephen Eason, the second child of Grace and Oscar Eason, was commissioned by the government to head up a model farm in Cambodia to teach the men and women of that country more progressive methods of farm production. He served in Vietnam as a Foreign Service officer for the State Department. He was an ardent advocate of conservation practices in farming in Plymouth County and Northwest Iowa. He helped develop the Floyd Valley watershed.

Oscar Eason, the fourth child of Susan and Stephen Eason, farmed 240 acres on the Sioux and Plymouth County lines. They farmed corn, oats, barley, and rye. He was secretary of the Sherman Township school board for 15 years, a member of the Sioux County Board of Review for 17 years, a

trustee of Sherman Township for 12 years, and served as Chairman for the first AAA Committee in Sherman Township.

Alan Eason Huygens, the second child of Evelyn and Adrian Huygens, served in the Air Force and was medically discharged.

Donald Warren, the first child of Evelyn and Adrian Huygens, served in the National Guard. He was a pharmacist.

George Eason, the third child of Susan and Stephen Eason, was a driver for the first tank wagon service in Alton, MN. He drove a wagonload of gas to towns in a 30- to 40-mile radius. Six or eight mules hauled this wagon. Roads were poor, and trips to Paullina, Ireton, and Maurice were grueling.

Stephen Eason, Jr., the second child of Susan and Stephen Eason, operated one of the earliest automatize livery services in Alton, MN. He lost his life in an auto accident on December 5, 1912.

DESCENDANTS OF WIEBE POOL

Dan Pool, the fifth child of Henrietta and Wieb Pool, served in the Army from September 1918 to October 1919.

Ranzie John Hoekstra, the first child of Jeannette and Cyrus Hoekstra, served three years in the U.S. army.

Lawrence Robert Hoekstra, the second child of Jeannette and Cyrus Hoekstra, served six months in the U.S. Marines.

Burnell Sidney, the fourth child of Jeannette and Cyrus Hoekstra, served three years in the U.S. Marines.

Cornelius Robert Feenstra, the first child of Henriette and Henry Feenstra, finished high school in the Air Force and spent four years in the U.S. Air Force serving them.

John Mellema, the fourth child of Lena and Bert Mellema, served four and a half years in military service in Europe and Africa. He was a sergeant and wounded in action.

Harlon Gilbert, the first child of Anne and Walter Mellema, served three years in the U.S. Army from 1962-65. He spent 13 months overseas in Korea.

Lenora Marie, the ninth child of Lena and Bert Mellema, helped her husband, Ervin Henry Roberson, farm about 400 acres of land. They raised 400 pigs a year and 75 heads of cattle. Ervin was president of the Nobles County Farm Bureau, which entertained many visitors on weekends from Africa who were students at the University of Minnesota. They learned good agriculture practices. They housed exchange students from Germany in 1965 for three months.

Robert Leon, the tenth child of Lena and Bert Mellema, an account for Touche, Ross, Bailey, and Smart, served in the military, and his last service was in Anchorage, Alaska. Robert and his wife worked for the U.S. Rubber Company in defense work. He was Executive Vice President and GM of Designwear Industries, Inc., of Minneapolis, Minnesota.

Vernon Richard, the first child of Frances and Leo Kepler, served in the U.S. Navy from June 11, 1952, to June 7, 1955. He was stationed on the U.S.S. Boxer.

Alice Joan, the fourth child of Frances and Leo Kepler, and her husband, Forrest Wixon, served in the National Guard, flying jets from Sioux Falls.

Donald James, the fifth child of Frances and Leo Kepler, served in the U.S. Army.

Donald Woodrow, third child of Hattie and Frank Reinsma, served in the United States Navy from 1943-1945.

Elizabeth Louise, the first child of Mary and Donald Reinsma, married Bruce Paul Hediger, who served in the United States Air Force. The family was stationed in Germany.

Donald Joseph, the second child of Mary and Donald Reinsma, served in the United States Navy at 17. He was aboard the aircraft carrier Valley Forge and assisted in landings in Thailand and patrol duty at Tonkin Bay.

Howard John, the first child of Josie and Gerrit Buysman, owned the Frozen Food Locker in Bellflower, California. He also served as president of the Kiwanis Club.

Marvin Gerald, the first child of Cornelia and Howard Buysman, owned the Ontario Frozen Food locker in Ontario, California. Marvin rented locker space to families in addition to breaking down animals for storage and consumption. Howard Dean, his third child, owned Bellflower Frozen Food Locker.

"Bill," William Sidney, the second child of Josie and Gerrit Buysman, enjoyed placing vending machines in businesses. He was a great salesperson.

Gilbert L. Buysman, the third child of Josie and Gerrit Buysman, trained in the Army Infantry in 1942 at Camp Bowie, Texas, and served in the Pacific on Guadalcanal, New Georgia, and New Guinea. He landed at Luzon, on the Philippine Islands, in 1945. He contracted a disease there and was discharged on January 9, 1945.

Huldah Letitia, the first child of Mary Elizabeth and L.J. Millis, and her husband, Fred R. Behrends, operated a turkey ranch in Riverside, California.

Eleanore June, the second child of Mary Elizabeth and L.J. Millis, served in the United States Air Force and was stationed at Sioux Falls.

TIETE POOL DESCENDANTS

Juantia Marie, the fifth child of Cora and Mike Hilbrands, married Robert L. Nesseim, who served in the United States Navy.

Barbara Ann, the first child of Jeanette and Soren Goodhope, married James Francis Dusek, who served four years in the United States Navy and has a Ph.D. from State College in San Diego, California.

Richard Neil, the second child of Genevieve and Benjamin Van Ningen, served in the United States Navy for four years.

Earl Glenn, the third child of Florence and John Van Nigen, served in the United States Army from 1945-1946.

Robert LeRoy, the fourth child of Florence and John Van Nigen, served with the First Cavalry in the South Pacific area from 1944-1946. He owned a motel in Sioux Falls, South Dakota.

Jane Pearl, the only child of Jennie and Clarence E. Knight, Her and her husband were missionaries in Lima, Peru, South America for eight and a half years.

Robert Dean, the third child of Alice and Frank Pool, was a jet mechanic in Kingsville, Texas. He served the Navy for a few years, where he spent 2 of them in Atsuta Japan.

Harvey Phillip, the first child of Mamie and Lenard Norby, served in the United States Army in WWII and the Korean conflict.

Beverly Ann, the first child of Lillian and Theodore Hoekstra, and her husband, Ordell Burton Wolfe, worked at Douglas Aircraft in California,

John Nickolas, the fourth child of Lillie and Peter Hoekstra, and his wife, Ina E. Hoekstra, and sons, Peter J. Hoekstra and Roger W. Hoekstra, served in the Army during WWII.

Frank, the fifth child of Jane and Tiete Pool, was a cattle buyer, grain elevator operator, dairy farmer, and the chancellor of a town in South Dakota. They both died in a car incident in May of 1938.

Bruce A. Wagar, the first child of Sadie and Bruce Wagar Sr., served two years in the United States Navy. He trained thoroughbred racehorses.

Gregory Nelson, the second child of Fern and Harold Pool, served two years in the United States Army in Germany.

Michael, the second child of Ora and George Stout, served three years in the United States Army in Germany.

John, the sixth child of Jane and Tiete Pool, operated a general grocery store and drove a 1-cylinder REO truck, selling groceries to the farmers. He was appointed post master on December 1, 1909, by F.H. Hitchcock and postmaster general under the administration of William Howard Taft. Chancellor was the only general grocery store to have a post office in it at the time.

John Pool, Jr., the second child of Christine and John Pool, served in the United States Army in

1941. He was a supervisor in a print shop at Redondo Beach, California.

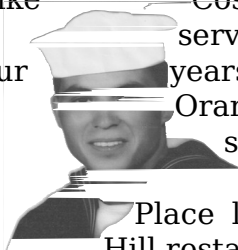
Larry Gene, the third child of Anna and Kenneth Pool, served in the United States Army from 1959-1961.

Lyle Eugene, the first child of Margaret and Raymond Petersen, served in the National Guard for eight years.

OTHER POOLS AND ASSOCIATES

Mary Canada, sister to Brenda Canada, Mr. James Mapes Pool's wife, 1963 was a secretary in the Capital of Austin, Texas. She personally knew Linden B. Johnson who was in the motor vehicle when JFK was shot.

Mike Costello, good friend of James Pool, served in the United States Navy for four years. He worked for the city of Orange, California for over 40 years. A street in Orange county was named after him. COSTELLO Place located across from the Orange Hill restaurant.



(L-R) Lisa, Tom, Mary Mesner and Robin Hofkamp



Mary Pool
Mesner On
March 16, 2021,
she was honored
for her 64 years
of service to the
Chandler
American Legion
Auxiliary; Ezra

Barrows Unit #338. Mary has helped distribute poppies for Poppy Day for many years. In the past she served as the president for two years and secretary, for 64 years. She reported to journalists, faithfully sending cards to members and attended all meetings. She also stored medical equipment at her home to be loaned out to those in need. Dan and Vera Mapes Pool, James and Marys' mother and father served for many years as well. She is currently still serving.



Daniel Mesner, the first child of Tom Mesner, served in the United States Marines for 4 years.

Wesley Wayne Schapp, served in the US Army in France. His brother Marion Schapp went down with the Indianapolis battleship after delivering the A-bomb to Japan. He treaded water for many days but could not stay afloat.

DOROTHY MAPES MCCONNELL "ROSIE"

In 1917, Dorothy was born in Chatfield, Minnesota. She is the only sibling and sister of James' mother. She is known to family, friends, and community members as a leader, teacher, journalist, Rosie, and historian. She and her husband, Jerry McConnell, were married in 1942 during WWII in San Diego, California. They both worked at a aircraft company. She attended aircraft school for six weeks, learning how to solder radio plugs and using the tools and machines they were hired to work on. One of her jobs was to put together radio

plugs for the airplanes. She also proudly served as an air raid lookout for her neighborhood. She checked to see that every light in her neighborhood was turned off because the streets needed to stay dark. This was done so the enemy, at the time, could not perform air strikes on their neighborhood.

She performed a great service to her country.

She is the original "Honored Rosie." She and her husband struggled with the rule that a person was unable to wear jewelry while working. For them and others, it is morally difficult to remove an engagement or wedding ring. They and others did what they had to do. Their relationship was stronger because of this. For the first time since the depression, every citizen worked. Mothers stayed home to care for their children and the household without complaining. They were all happy to do their part.

In those uncertain times, worker unions were organized, and fear of losing a job was at an all-time high. Unions took advantage of those fears, and although they are not needed today, unions still have that old-fashioned mindset that "without them, people will be treated unfairly." This is not the case, because since the creation of unions, other government agencies such as the EEOC and



others fight for workers' rights if a company is not caring for its workers the best that they can.

The United States was changing, and it continues to change today. A museum was built in San Francisco, California, and Dorothy Mapes McConnell, who was "Rosie the Riveter," is among them as an honored service woman. Her tireless contributions will be used to educate future generations about an overly critical time in American history, where her work changed the face of the United States of America. Her biography and memories are part of the Rosie the Riveter/World War II Home Front National Historical Park Museum

Collection.

Dorothy's love for airplanes must have come from an early age when she met Edna Gardner. Edna Gardner Whyte is an American pioneer aviator, flight instructor, and nurse in the Nurse Corps. She won over 120 racing trophies during her flying career of sixty years. She was also an air racer and won over two dozen races. In 1981, she went to Barrow, Alaska, to teach school to twenty-two Eskimos who were in the 6th grade. In 1985, she visited Africa, specifically Rwanda. There, she visited 20 missions and homes. They distributed supplies to the needy. Some people live in thatch-roofed hives with no electricity.

*Husband Jerome (Jerry), Dorothy
McConnell, and children Ann & Mary*

Mary-Susan Harrison McConnell



was a civil air patrol officer. The Civil Air Patrol was conceived late in 1930 by aviation advocate Gill Robb Wilson, who foresaw general aviation's potential to supplement America's military operations. The Civil Air Patrol is a congressionally chartered, federally supported non-profit corporation that serves as the official auxiliary of the United States Air Force.

Edward "Mount" Alf
(77°56'S 86°08'W) These
coordinates are a
mountain rising over
3,200 m between Mount
Sharp and Mount
Dalrymple in the north
part of the Sentinel
Range, Antarctica. It
surmounts Sabazios

Glacier to the northeast. It was named after Edward A. Alf, the nephew of Raymond M. Alf Museum of Paleontology. He worked at the U.S. Weather Bureau Airport Station, in Great Falls, Montana in 1961. Joseph Kaplan, chairperson of the National Academy of sciences—National Research Council of the United States of America sent a letter confirming this honor. The Antarctic feature, a mountain peak in West Antarctica, has been named in recognition of his contributions while a participant in the United States scientific program in Antarctica during the International Geophysical Year.

The proposal to name this feature in his behalf was made by Mr. George R. Toney and Dr. Charles Bentley who mapped this area in January 1958, and was approved by the National Academy of Sciences' Special Committee on IGY Geographic Names in the Antarctic and the U. S. Board on Geographic Names, Department of Interior.

The mountain was mapped by the Charles R. Bentley-led Marie Byrd Land Traverse party, 1957-58. Named by the Advisory Committee on Antarctic Names (US-ACAN) for Edward A. Alf, meteorologist, member of the 1957 wintering party at Byrd Station.

CHILDREN WHO HAVE PASSED

Mark Allen, second child of Miriam and Harold Mulder, born June 1947, died June 1947

Stephanas, sixth child of Tryntje and Okke Pool, born May 13, 1903, died Nov 1903.

Donna Beth, the third child of Viola Jean and Marvin Van Essen, was born July 8, 1958, with spina bifida and hydrocephalus, or "water head," and died April 6, 1962.

Baby Boy, first child of Arlene and Willard Van Essen, December 21, 1954, died the same day.

Ricky Dale, the third child of Lois and Paul De Jong, born in October 1966, died two days after

Stephen James Eason, the first child of Grace and Oscar Eason, was born March 19, 1913,

and died April 19, 1913.

John Eason and Elizabeth Mercer, two children died.

First child of James Eason 17-month-old drowned.

George Eason died of black diphtheria in Sioux County, Iowa.

Edith May, died at Age 13, daughter to Mary Ann Eason and John Crippen.

Samuel Eason and Elisabeth Jones baby, George at age nine, Ernest Eason and Ida and died.

Leanna Kay, the first child of Lenora and Ervin Robertson born in March 1948, died of birth injuries the same day.

Michael Dean Born Jan 17, and died Jan 22, 1963, child of Neva Carol and David Dean Swanson.,

seventh child of Frances and Leo Kepler.

Sandra Kay, the ninth child of Frances and Leo Kepler, died in a car accident the night of her Jr.-Senior prom, 1946-1963.

Baby Ronald Dean, born December 23, 1965, died December 24, 1965. He was the child of Shirley Burggraaf and Dorland Duane.

Lonnie Ray, the fourth child of Dorothy and Lester Darrow, was born in September 1952 and died on March 5, 1959.

Anna Rosetta, the first child, was born prematurely on July 3, 1944, and died the same day.

Children of Bertha and Frank Pool: Frank T. Pool, born November 7, 1915, died August 20, 1920; Burton Howard Pool, born October 17, 1917, died November 1, 1917; Gladys L. Pool, born October

1919, died November 1937. Ronald Pool was born in July 1927 and died in April 1937.

Oscar Luverne Pool died of whooping cough. He was the fifth child of Beulah and Nick Pool. (1919-1922)

Cornelia, March born 1889 and died April 1889, ninth child of Jane and Tiete Pool.

ORIGIN OF THE POOL NAME

The family history and knowledge of the Pool clan have been handed down from one generation to another. Susan Pool Eason related that her father, Stephanas W. Pool, told the story of two Christian missionaries' brothers of Dutch lineage who trekked to China to spread Christianity. Little did they



know that a rebellion against Christian teaching was beginning. Due to the kindness of strangers, they were not killed; they were just exiled.

They left China and made their way towards their homeland by taking the northern route out of China, across the steppes of Russia. The Ural Mountains, also known as the Urals, Russian Uralskie Gory, or Ural, are a mountain range forming a rugged spine in west-central Russia and a major part of the traditional boundary between Europe and Asia. It extends some 1,550 miles (2,500 km) from the bend of the Ural River in the south to the low, severely eroded the Pay-Khoy Ridge, which forms a 250-mile (400-km) finger-like extension to the northern tip of the Urals proper, and the surrounding mountains constitute the major portion of the Uralian orogenic belt, which stretches 2,175 miles (3,500 km) from the Aral Sea to the northernmost tip of Novaya Zemlya.

They finally arrived in Poland, stayed there for a brief time, and then went onto Friesland, Holland.

The two brothers journeyed back to Drachten, where an interesting story surrounds how the Pools and Muyskens received their surnames.

When the two brothers arrived in Holland, the villagers asked, "What are your last names?" They responded, "We do not have one." So, to give the two brothers a last name, the people started referring to them as "Pool," suggesting they were from Poland, much as we today refer to a citizen of Poland as being a Pole.

But one brother did not like that name and took the last name Muyskens. To be honest, we really do not know. Research revealed twenty-one "Muyskens" gravestones in Nassau Township Cemetery; thirty-one in Sioux County; and thirty-one in Iowa. Many families did not have last names

or surnames. Often, the nobility of a country was

appointed by a family or surname. The common people were known for their trade or guild, such as John the Baker or William the Smith.

UNITED STATES AND THE NETHERLANDS

For more than 200 years, a bond between the United States and the Netherlands has remained strong. Diplomatic ties are one of the longest unbroken diplomatic relationships with any foreign country.

In 1782, John Adams was America's first Minister Plenipotentiary to Holland and later became the second President of the United States. The Netherlands and the United States were now known as separate and independent nations. Accordingly, a consular officer representing the United States of America in the Netherlands,

Mr. Sylvanus Bourne was given a commission in 1794. In 1796, Mr. Bourne was appointed Counsel General of the U.S.A., and he was in Amsterdam. At the same time, Jan Beeldermaker was appointed Counsel of the United States of America in Rotterdam.

In 1798, the National Assembly of the Batavian Republic as The Netherlands known at the time. James' ancestors' faith and drive were strong. The church they supported began in 1628, in a small colonial town in New Amsterdam. It continues today as the Collegiate Reformed Church in New York City, the oldest evangelical church in North America with a continuous ministry. The Reformed branch of Protestantism is rooted in the Reformation of 1500. Its primary leader was John Calvin of Switzerland, whose movement spread to Scotland, where it became the Presbyterian Church. In the Netherlands, it became the Dutch Reformed Church.

In 1600, congregations of the Dutch Reformed Church in North America spread and expanded,



even after the English took control of the region from the Dutch. The church sent its ministers to Holland to be ordained, and they did not hold services in the English language until 1764. Thereafter, America became an independent nation, and only then did the Dutch-founded church cut its ties to its European native

country.

In 1806, Louis I became king of Holland. Stadhouder Princes of Holland (House of Orange-Nassau/Batavian Republic) AD 1747 - 1806. The Tweede Stadhouderloze Tijdperk (the Second Stadhouderless Era) was triggered by the death of William III in England in 1702. He died without an heir, and no stadhouder was elected in the Netherlands by the Staten-General to succeed him.

In 1747, the French invaded, and again, the Staten-General was popularly elected to lead the country. A distant cousin of William III, William of Nassau (formerly Nassau-Dillenberg), stadhouder of Friesland, was elected to the post. In honor of his predecessors, he took the name "Orange-Nassau" (the principality of Orange had been returned to France with the Treaties of Utrecht in 1713, but the title had stayed with the Dutch). The elected title of stadhouder was changed to erfstadhouder (hereditary stadhouder: "erf" or "erven," which means "to inherit").

The Netherlands remained a republic until the French conquest of 1795. It is the understanding of James ancestors; they were under the leadership and direction of Henry Hospers. Mr. Hospers was from Amsterdam, Jellie Pelmulder and Sjoerd Aukes Sipma, both from Bornwird, Friesland, and Huibertus Muilenburg and Hendrik Jan Van Der Waa, both from Gelderland, who along with my ancestors and around seventy other men, became pioneers in America.

In 1848, the year of European revolutions, the citizens of France revolted against their government, and the monarchy was overthrown. William II heads off a potential revolt in the Netherlands by instituting a more liberal regime. A committee headed by a prominent liberal, Johan Rudolf Thorbecke, is selected to create a new constitution that allows for the Eerste Kamer (the Dutch Senate) to be filled by indirect election through the Provincial States. The Tweede Kamer (House of Representatives) is to be elected directly, although only through census suffrage rather than universal suffrage (until 1917).

By instituting these changes, they decreased the king's and the crown's royal power. In 1806-1810, Louis Bonaparte, brother of Napoleon, took over Holland; in 1810, Napoleon threw his brother out of office and drew Holland directly into the French empire; in 1810-1813, Napoleon Bonaparte becomes the Emperor of France; in 1813, Napoleon is forced out of Germany and loses his hold on Holland.

Thereafter, historical factionalism follows. Grootegast is a village and former municipality in the northeastern Netherlands. It is the sister city of Kingston, Tasmania. According to the Department of Vital Statistics in Grootegast, Holland, Stephanas Wiebe Pool, 1820-1865, was

born to Maria Elisabeth Van Kammen, who was born in 1792, and his father, Wiebe Jans Pool, is the son of Antje Pijper, born in 1782 in Drachten, a province of Friesland. His mother Maria Elisabeth Van Kammen had been married in 1817 to Stephanas Wiebes and is one of four children. Friesland, historically known as Frisia, is a province of the Netherlands located in the country's northern part.

It is situated west of Groningen, northwest of Drenthe and Overijssel, north of Flevoland, northeast of North Holland, and south of the Wadden Sea. Wadden Sea, Dutch Waddenzee, German Wattenmeer, Danish Vadehavet, shallow inlet of the North Sea between the West Frisian Islands and the northern Netherlands mainland.

The inlet extends from Noord-Holland to the northeast, where the islands gradually curve toward the mainland and the channel narrows to a few miles. Until the completion of the IJsselmeer dam (Afsluitdijk), the Wadden Sea formed the northern part of the former Zuiderzee. A saltwater tidal delta, the Wadden Sea consists of sand flats, mostly uncovered at low tide, intersected by deep channels. It connects with the North Sea through inlets between the West Frisian Islands, with depths of 150 feet (50 meters). There is some



Henrietta Pool, Dan Pool's mother

fishing, and it is a refuge for waterfowl. The chief ports are Den Helder and Harlingen.

DATA COLLECTED FROM THE DEPARTMENT OF VITAL STATISTICS IN GROOTEGAST, HOLLAND

STEPHANAS WIEBE POOL was born in Drachten, in the province of Friesland, on August 17, 1820. His father was Wiebe Jans Pool, the son of Antje Pijper and Jans Wiebe Pool, born in 1782 in Drachten, a province of Friesland. He died in 1865. Stephanas' mother was Maria Elisabeth Van Kammen, born in 1792 in Oosterwolde, a province of Friesland. She was the daughter of Elizabeth DeWal and Steven Van Kammen. They were married in 1817 and had four children. Stephanas Wiebes Pool, 1820; Antje Wiebes Pool, 1822; Hendrick Wiebes Pool, 1825; and Trijntje Wiebes Pool, 1830. He and his wife left for North America on July 13, 1868. The name of his wife was Hijlkje Boggra Pool, born in Bergum, a province of Friesland, on February 8, 1826. Children: Tiete Pool, born 1851 in Drachten province; Marie Elisabeth Pool, born 1857 in Midwolde province of Groningen; Tjitske Pool, born 1862; Okke Pool, 1864; Ajtje Pool, 1868; and Wiebe Pool, 1859 in Grootegast, Holland.

Wiebe Pool (pronounced Wee-ba), the fifth child, was named in honor of his grandfather, Wiebe Jans Pool. His immigration to America and early life on the prairies are detailed in the life account of his parents. As a young man, he went to South Dakota. There he fell in love and married Alice Hansum. Their four oldest children, Lena, Stephen, Hattie, and Josie were born near Corsica, South Dakota. Around 1885, he returned to Sioux County, Iowa, and farmed a few miles west of Orange City. His son, Dan, was born on this farm in 1896, and his daughter, Mary, in 1899.



In 1907, Wiebe moved his family to Sheldon, Iowa. Four years later, in 1911, they moved to their farm near Chandler, Minnesota. In 1919, he and his wife moved to Chandler, where they lived until his passing on May 27, 1932.

At the time of his death, he was 73 years old and had a total of 25 grandchildren and one great-grandchild. Mrs. Wiebe Pool passed in 1950. By this time, there were 33 grandchildren and 74 great-grandchildren.

STEPHANAS WIEBES POOL

Stephanas Wiebes Pool, 1820-1897, (son of Wiebe Jans Pool) was from Drachten, a province of Friesland, 1782-1865; his wife, Hijlkje (Hilda) Bosgra, 1826-1905, was from Bergum, Tytsjerksteradiel, a municipality of Friesland, Netherlands. Her mother Tjitske Wiebes Lautenbach, His mother, Maria Elizabeth Van Kammen, born in 1792, was from Oosterwolde, providence of Friesland, Netherlands. She was the daughter of Elizabeth DeWal and Steven Van Kammen. These are James Mapes Pools' ancestors.

Stephanas Wiebes Pool and Hijlkje Bosgra Pool were blessed with many children; unfortunately, three of them died in the Netherlands. Stephanas was deeply inspired by his father and taught others about what he knew about nature. At an early age, he learned the passion that nature brings. Trees, flowers, shrubs, and plants were his life. He learned how to plant diverse types of trees, feed them, and take care of them. He took pride in his work. He was empowered by knowledge, which made him an expert in this field. He was called upon by the Holland Royal Family, which employed and considered him a highly ranked royal gardener.

After his father died in 1865, Stephen's thoughts of immigrating to America became paramount in his life and mind. Thousands of other Europeans were leaving for the land that offered such great promise. This knowledge plus the letters from the Johannes Witcenburg family, who had recently immigrated to Pella, Iowa, and were good friends of Hilda and Stephen Pool, helped them make the big decision to leave Holland and immigrate to America.

In 1868, he was asked to immigrate to America and farm its land. Stephen made the hard choice that would take him on a new path in life. He would forever leave the country he knew and loved. He sacrificed his homeland, choosing to assimilate and make America his home. This long trip would transplant him and the Pool blood line.

Stephen was the most anxious to leave, but Hilda's father was still living, so her family ties were strong. She did not want to leave her aging father. Mr. Bosgra was a landowner and farmer in Holland and a man of means; thus, his family was well supplied for. Hilda was fortunate to receive a good education.

Painstakingly, they both made the decision to leave, and they sorted out possessions and the good buys were said. Knowing they would never see each other again, tears flowed like a river.

Stephen was 48 years old and not a wealthy man. He knew he must become very savvy with food and money. Stephen and Hilda had six children to think about, ranging in age from seventeen years to four months.

The long trip to America started on July 13, 1868. They went to Harlingen, Holland, a municipality, and a city in the northern Netherlands, in the province of Friesland, on the coast of the Wadden Sea. Harlingen is a town with a long history of fishing and shipping.

Thereafter, taking passage on a boat They left in the afternoon to cross the North Sea. They landed in Hull, England. Queen Victoria ruled the United Kingdom of Great Britain and Ireland at the time.

The next morning, the destination was Liverpool. They traveled through several long tunnels. These were new underground tunnels; we believe it was

called the Metropolitan Line. After arriving in Liverpool, they went to the docks and took passage on a ship headed for America.

Stephanas and his family were considered "steerage." The steamship to America had poor conditions for steerage, which is the lowest category of passenger accommodation on a ship. People did not complain because bunk beds were supplied for rest and lined up in large open sections of the ship, and passengers were filled with hope of a new future in America.

The steamship had rules, and they needed to be followed. For example, place men and boys on one side of a section and women and children on the other. It was difficult, but families tried to stay together, especially at mealtime. Families cooked for themselves on the few stoves provided by the ship. Food was not served because steak was not served. Every passenger or family brought their own meals, which were cooked by the family or person who owned the food. Stephanas and his wife had, prior to this journey, planned for eight people. They did not know how long the trip was, so they estimated it would take two weeks to reach the destination. They left one July, and it was ridiculously hot at that time of the year.

The ship lacked refrigeration for steerage. They knew food spoiled rapidly, so they stocked up on nonperishable foods such as dried raisins, crackers, cheese, rice, flowers, potatoes, green peas, loaf sugar, beans, prunes, coffee, tea, and other shareable food items. There were eight steamships.

<https://www.holland.com/global/tourism/holland-stories/royal-holland/royal-holland-house-orange-nassau.htm>



The House of Orange-Nassau and Holland are inextricably intertwined. The members of this family have created and shaped Holland. Every stadtholder, king, and queen worked to better Holland in their own way, for instance by defending freedom and independence, stimulating art and culture, or improving social coherence. The rich history of the House of Orange-Nassau has left its traces in various places in Holland: palaces, mausoleums, historic places, and monuments tell the stories of royal Holland. This passion they brought to America.

A DESTINATION NAMED CASTLE GARDEN

Castle Garden had welcomed around 8,280,917 of the total 10,956,910 aliens to arrive in the United States of America during this time. All emigrant

passengers, on landing at the depot, were carefully examined in passing from the vessel to the Castle, for the purpose of finding whether any are liable to be specially bonded, or in such condition of health as to require hospital care.

Before passengers were permitted to disperse themselves, in the enclosure, each person or head of family shall be properly interrogated, in relation to destination, the route of travel preferred, if any, and the means possessed for defraying the expense of transportation; of which proper record shall be made. No officer or other person shall recommend one route of travel in preference to another, having the same destination, nor recommend the purchase of tickets from one office in the enclosure in preference to another, under the penalty of exclusion from the depot; provided that such exclusion shall not be taken as relieving an offending party from prosecution, under the laws of the state, for improperly soliciting emigrant passengers.

Immediately after examination, the emigrant passengers shall be furnished with an adequate supply of Croton water, which was created in 1842 by an aqueduct connecting New York with the Croton River and flowing into the Hudson River forty miles above the city, to enable the arriving passengers to cleanse their persons. The interior of the Castle, and the galleries and promenade connected, must be free for the use of the recently arrived emigrants, until they were ready to take their departure. When emigrants elected to remain in the city of New York, or its vicinity, he or she was permitted to leave the enclosure by the land side, after he or she has properly cleansed with water. Before the removal of our luggage by the proprietors of any route of travel from the depot, the same shall be weighed, and each piece shall be ticketed to its destination, with a common number

for all the pieces of luggage of any one passenger, and a proper check given to each passenger, setting forth the number of his luggage ticket, the number of pieces of luggage, the gross weight, and the charge he is liable to for its transportation to the point of destination. No person shall be employed by any party occupying an office within the enclosure as clerk, ticket seller, or interpreter, or in any other role, unless first submitted for approval to the Commissioners of Emigration, and approbation is given. No licensed emigrant runner shall be allowed to enter the premises under any pretense whatsoever. No person will be admitted within the enclosure except the officers, employees, and emigrant passengers, unless on special permission of the officer in charge at the time, and a book shall be kept, in which shall be registered the name of every person specially admitted and the time of admittance. "Rules and Regulations for the Government of the Emigrant Landing Depot at Castle Garden," Office of the Commissioners of Emigration, New York, June 13th, 1855.

"There is no royal road to anything. One thing at a time, and all things in succession. That which grows slowly endures."

□ J. G. Holland

"We must believe that every human life and their story has the power to teach and inspire."

□ Mr. Elon R. Musk

NEW YORK HARBOR AND CASTLE CLINTON

Since 1855, Castle Clinton, which served for half a century as the reception hall and temporary home for nine million strangers and pilgrims who had reached the shores of the New World (a.k.a. Castle Garden), has occupied a corner of Battery Park, New York, in the days of the Dutch immigration. The site of Castle Garden was originally a rocky islet in the bay, about three hundred yards from the mainland. Fort Clinton was named after the Governor of New York, and it was built in 1808-1811 to protect lower Manhattan from invaders.

Dutch selected this spot to build a fort, it was then connected to the shore by a drawbridge of wood and stone, and the river-waters would flow all around it, thus creating a moat. The American Dutch coast defenses were made well; during the War of 1812, the forts of stone were considered impregnable. Fort Clinton and the Castle Garden location had many names, such as: New York's pre-Ellis Island immigration station, the New York Aquarium, and Battery Park. It was the promenades to New York's citizens. At the close of the war, Fort Clinton was dismantled.

In 1824, upon the second visit of Marquis de Lafayette, the interior was turned into a ballroom, where the Nation's guest was welcomed by the notabilities of the city and vicinity. In 1839, it was leased to Richard French, who transformed the structure into what would now be called a beer garden. This became a popular resort, especially at night. The trees that flourished around the old fort were hung with lanterns, music, and cool breezes from the bay, and the modest price of beverages proved a great attraction.

The garden, thereafter, became a fashionable resort. New bands played. The river was dotted

with boats whose occupants gazed upon the illuminations and caught faint echoes of the thunders of applause that reverberated throughout the former fortress. James' ancestors cooked great food and had a few tasty beer recipes.

Immigrants were protected from "rounders" or "wastrels" in New York and along the route they proposed to travel after leaving the city. Officials spoke every language and dialect of Old Dutch. There is a churchyard, or First Reformed Dutch Churchyard, found on Main Street between Wall and Fair Streets in Kingston, Ulster County, New York, of the people who lived at that time.

The facilities were given careful consideration by their employers for communicating with the immigrants, and thus large numbers found occupations a few hours after landing. Some settlers thought it would be hard to communicate and have communication issues, they were afraid so did not speak to anyone.

In 1855, the Commissioners of Emigration relinquished the Garden. The American Institute Fairs were held there at one time, and although the lower portion of the city was no longer the fashionable place to live, the Garden remained a place of amusement.

Stephen and Hilda only spoke the Dutch language. Their oldest child, Tiete, 17, could speak and understand many languages but not English. Railroad accommodations were not comfortable. The seats were hard. They lacked spring construction. Ballast was used on many of the railroad lines; hence, the ride was anything but smooth. Windows were kept open because of the hot weather.

No screens were used, so flies, mosquitoes, and other insects were a menace. The only food

available was at the various lunch stops or cafes in connection with the railroad depots. Trains would stop at mealtime to allow passengers 20 or 30 minutes to eat. With so many to feed and not being able to speak the language, Stephen and Hilda decided to carry their own food with them, as they did on the boat. The train incident was scary for the family. It was written that Stephen looked out the train window and noticed that their baggage was being placed out on the platform at a little station, so he went to inquire about it. He had difficulty communicating with the Americans due to a language barrier. They did not understand each other. He was able to figure out that they were at Carthage, Illinois, and were to transfer to another train that would take them to Hamilton, Illinois, on the Mississippi River, but by the time Stephen got all this straightened out and was heading back to the train, it pulled out of the station with Hilda and the six children still aboard. Stephen was standing on the train depot platform at a complete loss! He had the baggage, the tickets, and all the money, but his wife and children were still on the train. They were going farther south. Hilda and the children went on for about 100 miles, as far as Quincy, Illinois. There they exited the train, not knowing which way to turn or what they should do. They were sure Stephen would find them somehow. At this time, the baggage was checked through to Pella, Iowa. Stephen went to Hamilton, Illinois, and would not go further until his wife and children were reunited with him. Stephen pondered and worried about how he could manage this problem. He felt helpless because he was in a new country, and the language barrier was real. He sat down on the bank of the Mississippi river as he was separated from his family. He was feeling at his worst, but then felt a hand laid upon his shoulder. He was not startled because a kind voice at the same time

spoke to him, in his own language. He said, "Brother, are you in trouble?" Feeling relief, Stephen explained that he was originally from Holland and explained what happened to him and his family. The gentleman understood. The gentleman went on to explain to Stephen that his father had instructed him to visit this river daily and look out for people along it who may need help. So, with that direction, every morning this unnamed gentleman would walk along the riverside and look for people who were in trouble or needed help. The influence and help Stephen received through this gentleman was that of what we call today a "philanthropist."

The action of this unknown gentleman helped Stephen and their family reunite. At this time, there were no bridges that crossed the Mississippi in the Keokuk area, and all passengers, freight, baggage, etc., were transferred across by ferryboat. The family was together again, and it was through this man that it was possible.

The steamer in use at that time for ferrying was the steamboat called the Keokuk, we think, and Stephen, Hilda, and the children ferried across the Mississippi by taking a train from Keokuk to Pella, Iowa. Upon arriving in Pella, a person by the name of Mr. Vander Sluis met them with smiles and showed them directions to the home of Johannes Witcenburg, 1799-1859, the husband of Helena Van Berkom. Johannes was an old friend of the family, having worked for the Bosgra family for about twenty years.

He helped them rent a home in Pella, Iowa.

Teunis Hansum's parents were Adrian and Huibertje DeLeeuw Hansum, born in 1784, James great-great grandparents on his father's side. Lyntje Versteeg's parents were Cornelius and

Johanna Groeneweg Versteeg. James' father's maternal grandparents were Teunis Hansum and Lyntje Hansum Versteeg. Teunis was born in 1825, in the Province of South Holland, Netherlands. Lyntje Versteeg was born in 1828, and they were very much in love and close in age. They were married in 1850, in Hartinxveld, Zuid Holland, Netherlands.

Teunis and Lyntje came from the Netherlands to South Holland, Illinois, around 1877 and lived there for 6 or 7 years. In 1883, Teunis Hansum and Cornelius Den Besten, one of his sons-in-law, advanced to the Dakota Territory and began to look for land to homestead. They each made a 160-acre claim, totaling 320 acres. The Dakota Territory was an open prairie, with no manufactured roads near their claims. In 1883, they came by train to Plankinton, South Dakota, with lumber, cattle, horses, wagons, and furniture. They moved to their land with horses and wagons, about 30 miles to the east, in the two quarters of Section 14, Clark Township, Douglas County, South Dakota.

This is located about 2 or 3 miles south of New Holland, South Dakota. Population 100. Teunis Hansum (1825-1911) and Lyntje Versteeg (1828-1902) were blessed with eight children. The children were all born in the Netherlands. The youngest of these eight children was Henrietta Alice Hansum, who was born in 1869. In 1885, Henrietta Hansum fell in love and married Wiebe Pool in Corsica, South Dakota. Wiebe and Henrietta were Dan Pools' parents; they were James' grandparents on his father's side. Teunis Hansum died in 1911, and Lyntje Hansum in 1902. James' father was the fifth child of Henrietta and Wiebe Pool. In 1907, Wiebe moved his family to Sheldon, Iowa. In 1911, the family moved to

Chandler, Minnesota, USA, and he shared his childhood with one brother and four sisters.

The Territory of Minnesota was organized in 1849 from an unorganized area formerly within the Territories of Iowa and Wisconsin. It included an area now forming the State of Minnesota and parts of North and South Dakota. In 1858 that portion of the Territory lying within the present boundaries of Minnesota was admitted to the Union as the thirty-second State. Its population on April 1, 1940, according to the Sixteenth Census, was 2,792,300, which represents an increase of 228,347, or 8.9 percent, as compared with the population on April 1, 1930. The total land area of the State, as shown in table 3, is 80,009 square miles.

The average number of inhabitants per square mile in 1940 was 34.9, as compared with 32.0 in 1930. The population of Minnesota from 1850, the year in which the Territory of Minnesota was first separately enumerated, to 1940, together with the increase during each decade. The urban population of Minnesota consists of those people living in incorporated places of 2,500 or more, the rest of the population being classified as rural.

The urban and rural areas are not necessarily constant from one census to the next since unfamiliar places are added to the urban list from time to time as they attain a population of 2,500 or more. Places are likewise taken off the urban list when, through decline in population, they fall below this limit. For example, Nashwauk: qualified as urban in 1930 but not in 1920 or 1940.

In 1915, Wiebe Pool bought a farm. Wiebe Pool is James' grandfather and his son; Dan was James' father. Wiebe was a self-educated man who completed his education in Iowa and Minnesota.

He owned land, which became "The Pool Farm." Dan and Vera Pool, thereafter, were married and moved into that farm and continued to farm the land until 1965 when Dan retired.

The Easons have shared an interesting story. Susan Pool Eason, born Tjitska Pool (pronounced Jit'ska), was the sixth child of Stephanas and Hijkje Pool, born in 1862 in Grootegast, Holland. She often told of her early years and her memories of skating on the Zuider Zee as a young girl. Children in Holland learned to skate almost as soon as they learned to walk, by pushing a chair on the ice until they learned to keep their balance. Susan's mother was a great reader and taught her children to read a lot of books. She had taken many books to the United States from Holland. The family would borrow books whenever they could. When the evenings came, neighbors would come to hear Susan's mother read. She read the books in her native language. "She was able to read and understand the English language but never learned to speak it." Important people in their lives were a teacher named Miss Fanny Van Wechel, Mr. Arend Van Wechel, Fanny's father, and Ferdinand Bankey, who owned a team of horses and owned the Elkhorn Tavern.

The Tavern was a regular stagecoach stop, and beds were available in the garret for travelers on the coach line. Stephen Eason, the fifth child of Stephen Eason and Mary Roberts of Marden, Kent Shire, England In 1870, at the age of 21 years old, Stephen Eason stepped onto American soil with his brother John, his wife Elizabeth, their son George, and their daughter, also named Elizabeth.

As a child, Stephen remembers an old jail not far from his home, where he recalled seeing prisoners in stocks and chains like the ones used in Bible times. He also recalls that tomatoes were

poisonous, so no one thought to eat them, and they were thrown at the prisoners. Although his education was limited, he was a smart man. The main textbook was the Bible. At an early age, he began working as a chore boy for his father, who was a manager on a large farm. At about 17 years of age, he became an apprentice to his older brother, Samuel, who was a carpenter, and he worked for almost five years to learn the carpenter trade.

During this time, he worked for a family near Marden. A young lady made her home with this family. This lady's name was Eason. It soon was discovered that Miss Eason was his own cousin—his uncle John's daughter. His relatives were closer than he thought because they lived within 10 to 15 miles of each other. In the spring of 1871, Stephen went to LeMars, Iowa, and worked in his trade.

Stephen made a homestead on 80 acres directly north of John's land, in the same direction. They planted many trees. The house was on a road passing north and south at the end of the lane. John became a minister in Seney, a railroad stop that started in 1881. Thereafter, logging companies moved into the area to harvest the beautiful white pine forests. The community grew. During this time, the town gained a reputation for being rowdy and dangerous, especially with drunk men. Many saloons plagued the area.

By the end of the nineteenth century, the forests of pine in the surrounding region were gone. In 1875, Frank Eason, Stephen's youngest brother, arrived from England and homesteaded 80 acres to the north of Stephen's land in the same section.

In 1876, Stephen fell in love and married Mary Elizabeth Pool. She was the eldest daughter of

Stephanas and Hijlkje Pool. Mary and Stephen's son, James, was born in 1877, and James Mapes Pool may have been named after him.

In 1879, they visited Mary's parents in England. The water in England was dirty. It has been written that in 1878, a Thames pleasure steamer and the SS Princess Alice collided with a castle and sank. This caused over 650 deaths. People died in this water.

The sewage was responsible for some of the deaths as well. While she was visiting, she contracted scrofula. She died in 1880. Stephen could not raise their child by himself and was raised by Stephanas and Hijlkje Pool. James died in 1893 of diabetes at age 15.

In 1882, Stephen remarried Mary's younger sister, Susan Pool. Stephen and his second wife lived in the Penning home. He worked in southern Michigan at Hillsdale in Leawee County at Millwork as a carpenter. He bought land from the railroad in Alton. It was a choice piece of land near the top of a hill, about a block from the current golf course.

a corner lot and was the equivalent of a quarter of a city block. While he worked to build his house, designed to have two rooms on the first floor and two bedrooms on the second floor, they lived in the part of Alton known as the "flats"—homes on the east side of the railroad tracks. His brother, John, and his family arrived in Sioux County, Iowa, where they homesteaded.

This was an 80-acre tract on the Sioux and Plymouth County lines, one and one-fourth miles directly west of the Floyd River. Later, after John's death, Stephen took over two homesteads. John met many people through the church. John and his son George died of black diphtheria. This is an

infection caused by the bacterium *Corynebacterium diphtheriae*. It blocks the human airway and creates a barking cough, as in croup.

This disease is spread between people by direct contact, through the air or by contaminated objects. Some people carry the bacterium without having symptoms but can still spread the disease to others. They were buried 20 feet North of the South fence line, and about 15 rods 20 West of the East fence line. A still born baby from a family member is buried there too.

Many young homesteaders would seek his advice and sell their land to him. They could not stand the living conditions of the prairie. They would ask Mr. Stephen Eason for a few houses and a wagon to trade for their land. Farming the prairies and breaking them is extremely arduous work and very bleak. The rule was...

You were going to fail: If you did not have the correct mindset to work the land; if you were not all in, or if your partner was not; If you could not afford to hire help; if you did not have any family members; If you do not have any friends to help, and if you were too old or too young.

Many young homesteaders were forced to pack up their few possessions and leave their land. These were the worst of times because it was the beginning of America, and the growing pains were deep. Nothing in the beginning is easy. Creating a country is hard.



In 1847, Pella, Iowa, was the main destination for my ancestors and many other Holland immigrants. It is to our knowledge that my ancestor and others created a Dutch colony in Northwestern Iowa. After leaving the Pella area, 200 Hollanders formed 38 sections of Sioux County, where land was resold to them for about \$2.50 per acre, with the understanding that my ancestors were to live and farm the land for a period of 5 years. This simple but dramatic action created the initial Dutch in Sioux County, the place essential to a sense of ethnic territoriality.

Unnamed yet in 1869, on June 6, 1870, the County Board of Supervisors responded to a motion by Dutch American petitioners to designate ranges 43, 44, and 45 of Township 95 as Holland Township and the same three ranges of Township 94 as Nassau Township 5. James' ancestors remember this event differently and in vivid detail.

The first meeting was around June 1869, when all prospective Dutch families and farmers were notified to attend a meeting regarding the new colony and to make the arrangements for the purchase of the necessary sections of land and to select a town site for the Dutch community. The committee's selection took possession of 38 sections of Sioux County land, thereafter, giving the locality the name "Holland" (map). 6 In early September 1869, 75 men in 18 wagons, with three surveyors and sufficient provisions, journeyed to the site of their future farming area, nearly three hundred miles away.

James' Pool ancestor, Stephanas Pool, was in this group of territorial pioneers. Thereafter, they labored for two weeks, surveying and plowing in compliance with the law of the land. Their stories were filled with happiness, even saying that "they had seen the finest land in the State of Iowa." Stories were told of the Sioux Indians and how they used sign language to communicate. The Sioux Indians were hunting around them and did not bother them as they worked the land. The Sioux Indians were seen often and stated the Big Sioux Area was one of their favorite hunting grounds. The Dakota Sioux were nice people. My ancestors have met Sioux Independent Indians. They were horse traders and did anything they could to make money and survive. Built in 1924, a monument at Lake Shetek, Minnesota, near the State Park, was erected.



The monument is to remember the settlers who died in the Sioux Uprising of 1862. The first settlers came to this area near Lake Shetek because of the clean water and the trees. Trees were used to burn wood for heat and to build cabins. The prairie surrounding Lake Shetek was prairie grass, and this is called unbroken ground. Only the Indians lived in this area.

The American Indians had a treaty with the first government officials at Mankato and New Ulm, Minnesota. The U.S. government, at the time, was notorious for breaking all kinds of treaties. The country was being settled, and a lot of "turnarounds" took place with government leaders. Before the "white men" settled into Lake Shetek, there were many bison roaming the plains, which provided food for the Indians along with wild

game, etc. But the early fur traders raided the area and killed the bison. The Indians were hungry; they were humans and needed to feed their families as well.

During this time, there were several tribes that also roamed the area; they were friendly, but there was not enough food. Desperate to survive, they turned to government officials for help. They themselves were unsure of what to do about the lack of food. The government was terribly slow in providing relief for them, so the Indians went on a rampage. With broken promises and starving families, the men of the tribes retaliated to save their families. They came into the Shetek area and shot most of the men.

The tribes respected women, for they treated their women with honor. Women and children ran for shelter, either into their cabins or into the tall prairie grasses. They ran to a slough; it was named after that "Slaughter Slough" located east of where the rampage took place. The Sioux Uprising of 1862 pertained to this area. It is written that there were accounts of women and children being slaughtered as well. We were friends with the native Indians, and they sold my ancestors' horses up until 1920.

Lines of wagons and horses were seen coming and going along the roadside a half-mile from where they farmed. Some Sioux Independent Indians were shrewd in business, and they were better at judging good horses than most of the territorial pioneers on the land. The farmers still took precautions with the Sioux Indians because we were different, and depending on the personalities, some made it difficult to communicate. Without merit, women were warned to keep themselves safe. Mothers had to make sure their children were safe in their homes by closing the door. My

ancestors never recorded any account of molestation or harsh words with any of the native American Indians, but stories were told of terrible things that were happening around the area, and if we communicated with them, we had to be weary of them. My family in Iowa never believed a word of gossip. There were talks of the Spirit Lake Massacre and the Sioux Uprising of 1862 in New Ulm, Minnesota. It is written that the Sioux Uprising the exact number of dead in the war will never be known. The uprising casualties, Marion P. Satterlee stated in a Minneapolis newspaper, included 447 people, and that list was compiled in 1919.

It was also written that Mr. Antoinet Frenier was a Sioux interpreter. A person can only surmise that the name "Spirit Lake" must have been a sacred place, and to some pioneers, it meant nothing to them, and they did encroach on that land, therefore violating that lake. The Sioux were not violent people. The people that my family knew were good and decent people. In 1824, there was a treaty signed with the Sauk and Fox tribes through William Clark, who represented the United States as Superintendent of Indian Affairs. In addition to the Sauk and Fox conceding all their claims in northern Missouri, the treaty also established the "Half-Breed" Tract. This tract of 119,000 acres in the southeast corner of the state of Iowa was intended to provide land for the children of white men and Native American women. thus, dividing humans even more.

A leader who helped negotiate that treaty was Kiyo' kaga, (one who moves about alert,) later to become known as Chief Keokuk. Keokuk was a controversial figure noted for his policy of cooperation with the Americans. He led his people to Kansas in 1845 and died three years later. In 1829, the American Fur Company set up a trading

post at Keokuk, which, along with five adjoining cabins, became known locally as "Rat Row." The town at the time contained one frame house and ten log cabins.

Keokuk was officially platted in 1837. The next two decades brought a steady increase in steamboat traffic and, with it, many shipping and lighter jobs. Although Keokuk was growing, its fur traders and river laborers gave it a reputation as a rough place. The land around the town failed to attract any legal settlers due to ownership disputes between the people. The issue of legal ownership was settled by the U.S. Supreme Court in 1850. By 1860, the small fur trading village had grown into a thriving commercial town and acquired the nickname "Gate City" because it was the entrance into the state of Iowa.

The famous Rat Row, then regarded as an eyesore, was destroyed by fire in 1849. The population increased from 2,512 in 1850 to 8,136 in 1860, and Keokuk was increasing in importance and competing with Burlington for regional dominance. In 1850, Dr. David L. McGugin moved the College of Physicians and Surgeons from Davenport to Keokuk. The institution trained over three thousand medical students in Keokuk until it merged with the University of Iowa in 1908.

Aside from Mark Twain, who lived in Keokuk briefly in mid-1850 as a young man, the most well-known figure of Keokuk's steamboat era was



Samuel F. Miller (1816-1890). Miller was a U.S. Supreme Court Justice from 1862 until his death.

Because of his anti-slavery sentiments, Miller left his home state of Kentucky in 1850, settling in Keokuk, where he practiced law and speculated in real estate and railroads. His home at 318 N. Fifth Street is now the Miller House Museum, operated by the Lee County Historical Society.

CALLIOPE, IOWA

James' ancestors, Dutch Americans, established themselves in the southeastern township of Sioux County. There they found politics and county offices in the hands of a few Americans at Calliope. Calliope, Iowa, is in northwestern Iowa. The town was laid out in 1860 on the Big Sioux River and less than one mile north of the business section of the present town of Hawarden. A part of it is now included within the corporate limits of Hawarden and is still often referred to as Calliope. Calliope was the county seat from 1860 until 1872 when thereafter, it changed to Orange City, Post Office, 1862 to 1863, and again from 1869 to 1911. The Dutch Americans had a right to vote too because they were the same as the American settlers. This did not sit well with some American settlers, and that is where one of my ancestors' stories begins. Tiete Pool, pronounced Tee'-ta, was born in Drachten, a province of Friesland, Holland. He is the first child of Stephanas and Hijkje Pool. He watched his father work the land they lived on and knew what being American was all about. Tiete Pool was educated and spoke several languages, as it is the custom of many European scholars to teach children other languages. In Holland, he was often called upon to be a substitute teacher. Tiete at 17 immigrated to America. The politics in America were about to get interesting. A clear account of James' ancestor's victories was written in Jacob Can der Zee's book. "The Hollanders of Iowa," published in 1912 by the Iowa State Historical Society From the chapter entitled, "Politics in Sioux County." In 1871, Holland-Americans nominated three candidates for county office who were later elected: American-born Henry Hospers to the board of supervisors and A.J. Betten as auditor (the other name no one remembers). The victorious Holland-Americans

were excited about winning the seats and traveled 23 miles across the vast countryside, through blizzards and bone-chilling weather, to perform their duties at Calliope. They were excited and proud to serve. On or around January 18, 1872, James' ancestors, Dutch Americans, set up themselves in the southeastern township of Sioux County. There they found politics and county offices in the hands of a few Americans at Calliope. Calliope, Iowa, is in northwestern Iowa. The town was laid out in 1860 on the Big Sioux River and less than one mile north of the business section of the present town of Hawarden. A portion of it is now included within the corporate limits of Hawarden and is still often referred to as Calliope. Calliope was the county seat from 1860 until 1872 when thereafter, it changed to Orange City, Post Office, 1862 to 1863, and again from 1869 to 1911. The Dutch Americans had a right to vote too because they were the same as the American settlers. This did not sit well with some American settlers, and that is where one of my ancestors' stories begins. Tiete Pool, pronounced Tee'-ta, was born in Drachten, a province of Friesland, Holland. He is the first child of Stephanas and Hijkje Pool. He watched his father work the land they lived on and knew what being American was all about. Tiete Pool was educated and spoke several languages, as it is the custom of many European scholars to teach children other languages. In Holland, he was often called upon to be a substitute teacher. Tiete at 17 immigrated to America. The politics in America were about to get interesting. A clear account of James' ancestor's victories was written in Jacob Can der Zee's book. "The Hollanders of Iowa," published in 1912 by the Iowa State Historical Society From the chapter entitled, "Politics in Sioux County." In 1871, Holland-Americans nominated three candidates for county office who were later elected: American-

born Henry Hospers to the board of supervisors and A.J. Betten as auditor (the other name no one remembers). The victorious Holland-Americans were excited about winning the seats and traveled 23 miles across the vast countryside, through blizzards and bone-chilling weather, to perform their duties at Calliope. They were excited and proud to serve. On or around January 18, 1872, three officers-elect journeyed from Orange City to the county seat, where the board of supervisors met. Hospers, at that time, took the oath of office-election for him, but when the other Holland-Americans stepped forward and presented their official bonds, the board members of Callope refused them and did not accept their bonds. They were refused and were not given the oath of office. Disappointed by this unreasonable act, a team of about 150 men, three-fifths of whom were Holland-Americans, hitched up their teams and bobsleds and went to the courthouse in Calliope. It has been reported that when all the men arrived, the chairperson of the board of supervisors hastily adjourned the court and was preparing to flee to the Dakotas. The two men confronted him with the 150 men behind them and respectfully asked to be placed in the officered the court and they were preparing to flee to the Dakotas.

A Sioux City lawyer, aided by Hospers, immediately pleaded the merits of the case for a few hours. All arguments were ignored. The 150 men visitors called upon the county treasurer to surrender his key and allow them access to the county records and documents. A key was given to them, but it failed to open the safe, and they did not have access to the documents. Since there was no other recourse, the men decided to take matters into their own hands. They backed a sled against one corner of the courthouse, chopped a large hole in the building, and took the steel safe.

The unjust actions of the chairperson called for equal action. All the men went back home with the supplies, across the prairies and in a blizzard. The safe was heavy and too much for them to carry, so they left it in a snow drift. Their plan was to retrieve it the next day. The following day, a receptionist met them when they returned home. That day, "a thousand guns were fired in honor of the occasion." Several days passed, and the sheriff came to announce that the board of supervisors would capitulate. With this good news and several yokes of oxen, the men took the safe and its contents back to Calliope. The Holland-Americans had won themselves a place in America. They won victory over trappers and hunters of the Big Sioux River. Tiete was one of the men who went to Calliope. It is said that when he returned, his feet were frozen and the pain unbearable. Mr. Winters tended to Tiete's feet and tried to keep him awake. They later changed the county seat to Orange City. The new settlement was called "Orange City," in honor of the Royal House of Orange. We think that because of this act of community duty, Tiete was hired, served as Deputy Sheriff of Sioux County, and farmed in the Orange City area. Until the fall of 1879, when the railroads were completed and put into use, the old horse-drawn Concord stagecoach made regular trips on the Iowa side of the Big Sioux River from Sioux City, Iowa, to Sioux Falls, South Dakota. It took one day to go up, and the next day it went back. Mr. Tiete Pool rode this stagecoach for some time. There were regular stops, with staging barns for the horses supported on the banks of Pattie Creek and another in Eden. One of the stops on the course was at Calliope. His route also took him into Orange City. His son, John Pool, writes thus: "At one time, Tiete Pool drove mules and used them for hauling mail. He was presented with an opportunity to trade his team of mules and coach for land. It is now called Third

and Fourth Streets in Sioux City (the primary business district). Tiete passed on the opportunity because he needed them for his job. In 1883, he and his wife moved to Turner County, Dakota Territory, and in 1884, they moved again to Charles Mix County and remained there for 11 years. In 1895, he moved to a farm near Hurley, South Dakota. In 1905 or shortly thereafter, Tiete Pool and his sixth child, John, born in 1883, and then 22 years old, formed a partnership called "Tiete Pool and Son" with his father in Chancellor, S.D., both operating a general grocery store. They went to the country with a 1-cylinder Reo truck, selling groceries to the farms. known today as a home delivery system. Farmers signed up for his service for tea. Tea came in 100-lb. boxes, and they sold 3 lb. boxes for .75 cents. Coffee was .25 cents a lb. He was also an auctioneer. He would help anyone in need or who was in distress. He was a man of trust and honor. His son John, in 1909, became a mail carrier, just like his dad. F.H. Hitchcock appointed him, Postmaster General, under the administration of William Howard Taft. one of the earliest postal stores within a grocery store at the time. F.H. Hitchcock, Postmaster General, introduced Parcel post system and ended the four largest express companies' monopoly in the field; he inaugurated the service on January 1, 1913.



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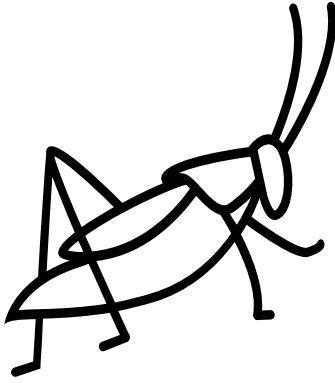
Mr. Stephanas Wiebe Pool was born in 1820 and died in 1897. He is one of James' great ancestors, and he left an amazing legacy. In the year 1870, a team of men left Pella, Iowa, and went to Sioux County so they could accomplish an extremely hard task. This task is called "prairie breaking." This task is done for the first year on new, untouched land so it can produce food for growing and feeding humans and animals. Prairie-breaking must be done and completed by the latter part of May or the middle of July. It is all in the timing. The cost of this task, at the time, was \$2.50 to \$3.00 per acre. My family employed people so the next year the land could be cultivated, yielding a good crop at about 35 bushels per acre. In the year 1800, the ideal towns and ranges were as follows: A grid of north-south and east-west lines was a strip of land 6 miles wide, running north-south. The township of land is 6 miles wide running east west. Each resulting town is a 6-mile square, or 36 square miles. Real townships and ranges were not so perfect. Straight lines were not always practical. Purchases also included Indian reservations and other reserved lands. At times,

rivers were boundaries. Not all towns were six miles square. My ancestors enjoyed farming because most of it was cultivated, as it was done in Europe. Breaking up the prairie on the 80 acres and planting trees such as apples, fruit of all kinds, mulberries, shrubs, and shade trees were Stephanas Pools' pride and joy. It was demanding work. Stephanas Pool over the years employed many workers during the busy season, and he enjoyed raising honeybees. Honey was a treat to eat. The American Elm was one of the area's favorite shade trees. Stephanas supplied many of these raised tree saplings to the surrounding area in Sioux County, including but not limited to: Orange City Court House, Alton, and around Orange City, Iowa. Its farms and countryside were all planted by Stephanas Pool and his workers. Today, tulip time is when Orange City welcomes thousands of visitors from near and far to join them and celebrate old Dutch customs. What began in 1936 as a small celebration of Orange City's Dutch heritage has led to over 70 years of what is now known as the Tulip Festival. The annual celebration occurs every third weekend in May. The internationally recognized Festival features music and dancing by children and adults in authentic Dutch costumes, two daily parades, nightly musical theatre, a carnival midway, Dutch delicacies, delicious food, plus thousands of tulips and a dozen replica windmills throughout this charming village. James' ancestors along the way rented farms near Pella and worked that land. With every farm they rented, they planted trees and created beauty in the area. High winds damaged crops and uprooted trees, and the damage was so extreme that the crop yield was zero for some years, but they never gave up. In February of 1871, Stephanas constructed the first "double deck" wagon so his children could sleep on rides.

The wagon was equipped with a cooking stove, which made it comfortable. He created three covered wagons and took his children to Sioux County. Mr. Vander and Brock, or the Vander Brocks (the record and writing are unclear), stated in their journal: "The weather was bad, but they survived due to the sturdy construction of the wagons." Upon arrival, James' ancestors were welcomed to the area and had stayed for three weeks with Geert Raak 1825-1874 and Winter Raak Hooiveld 1833-1924 (m. 1856). Geert was from Rouveen, Staphorst Municipality, Overijssel, Netherlands. And their children were: Martin Raak 1858-1909; Rena Raak Wayenberg 1859-1918; Jurrien Raak 1864-1935 and Geert Raak 1867-1900. Tiete Pool had arrived earlier. It is written that Stephanas Pool looked upon the treeless prairie and began to envision trees, shrubs, and bushes. The homes were flimsy, and the winters were unusually severe. Because he was a visionary, he projected far enough into the future to know the supplies they had in their possession would not make it through the deep cold of the Iowa winter. Stephanas Pool and a few other pioneers hitched up their bobsleds and wagons along with strong horses and oxen and trekked over the hills to the ravines west of Orange City and to Rock River, where they obtained wood for building sheds and firewood. In the early 1800s, the Rock River watershed landscape consisted of scattered oak trees, prairies, and wetlands, with water draining from upland to the Rock River. The area was fertile, with great soil, oak trees, and a prairie landscape. They would travel at least twenty-three miles to forage in this area, and it was difficult, but without his leadership, the trip was written to be impassable. A team of oxen took one day one way because they needed to fill the wagons. They arrived home in the evening hours of the second day. Keeping warm on a farm in the

winter was no easy task. Over the centuries, the same techniques were used for staying warm. The winters were cold. James, his sister Mary, and their younger brother recall being asked to sit on the stove oven to keep the oven door open. This allowed heat to escape the oven, onto them, and into the room. On occasion, they would burn corn cobs and the stalks for emergency fuel. It was difficult to keep warm using this method because they quickly burned, and the heat quickly escaped. Lump coal was used, but it was scarce because it was expensive. Coal was used for longer fires and heat. On the side of the stove was a water reservoir. The function of this section was to heat water for a bath, dishwashing, or whenever warm water was needed. We were not supplied with electricity or water pressure for home plumbing. Dug wells on properties supplied the homes with water for homes, which was physically distributed in buckets daily. As for James' ancestors, when dry wood was not available, long prairie grass was cut by hand with a scythe, twisted into long bundles, and slough grass was burned. This process allowed the prairie grass to burn longer. They were happy when they built or purchased from LeMars a "soddie" home with two rooms and a loft. Stephanas Pool hauled the unbuilt new home 18 miles by wagon. Sod houses were a type of house made without shingles, with plain boards of wood with battens over them. Board and batten installed over a flat base (board). They lived in these conditions for 12 years, and no family member became ill. Soddies were loosely built, and rain would enter the home. One story my ancestors handed down to me was that when it rained, the children would hide under a table to keep dry. Despite this, we survived. Living off the land was common for many settlers. It was called "healthy living." Healthy eating consisted of chicken and hen eggs, deer, elk, rabbits, wild turkey, and quail.

This was considered a staple diet for families. Wild asparagus was a springtime treat that was highly sought. Wild plum thickets down by the Floyd River—an area near Carnes—were a favorite place for the family to visit. This area is located 5 miles south of Alton, Iowa, on Highway 60, near the small community of Carnes. It is 36 acres, made up mainly of prairie habitat, and is adjacent to the Floyd River. This area was added to the management of the Sioux County Conservation Board in 2001. The prairie habitat provides great cover for upland game. "The farms and countryside were all planted by Stephanas Pool and his workers." In 1887, Stephanas Pool, in his old age, was conversing about the days of old with his son Okke in his favorite chair when he quietly slumped over and died in his sons' arms.



ROCKY MOUNTAIN LOCUSTS

Rocky Mountain locusts
came each year from
1873 to 1879. The
Dutch name for

"grasshopper plague," Sprinkhaan/Sprinkhanen
plague, was trying to spread throughout the Sioux
County community. In 1868 and up until 1873,
they were around, but in small numbers. But, in
the fall of 1873, a swarm of eggs were deposited
all over each new patch of new breakers; my
ancestors just worked; the second year and
thereafter, the third year, were worse. The
grasshoppers were "the pest of the prairie." No
one knew where they came from, and they were
placed in fields so they could reproduce and wreak
havoc upon the pioneers. Second to Srinkhann
were "prairie fires." One of the fires burned down
the oldest sod house in our family, the one

81

Stephanas and Hilda built. This devastated families, but they moved forward. All the farms in the area were infested. Myriads of the young hatched the following spring, and they did the most damage to the growing crops while they stayed until they were old enough to get their wings and fly away. They caused more havoc and damage to the crops and the surrounding community when they became full-grown locusts. Who really knows where they came from—a ship carried them with cloths, or they were placed in the fields as an act of war? We will never know the true story of how they got onto the prairies. It is written that when the first grasshopper swarm was witnessed, the sky looked as if the rain was coming, and then the ground was covered with yellowish-green grasshoppers. They voraciously and constantly ate everything in their path. The trees died the first year because their bark fell off. Trees were planted the second year, and they were eaten twice. The third year they planted fruit trees,

and they were untouched. They did not like fruit trees. Additionally, they found out that grasshoppers do not like green peas. Different years yielded different results with the grasshoppers. At times, they would not stay long, but other times, it felt like they would never leave, and we were all doomed. James' ancestors said in 1879, "It was the worst year they had ever seen of these "hoppers." All the small grains were destroyed. A person could not cut the oats fast enough, and the reaper would not cut any further. As a result, no reaper was ever used in the field for several years. Grasshoppers, at six weeks old, could fly. Suddenly, one sunny day, it was about noon, and they all left and vanished. on a timetable. When they left, the sky looked like it was snowing, and the grasshoppers were like snowflakes. They migrated away from the farm, and nothing was left but the prairie grass.



DAN POOL

Dan Pool was James' father, and he was born in 1918. He served in the United States Army. At the time of his enrollment, he and others had contracted the Spanish flu. 1918 was the year of the deadly influenza pandemic. Ironically, James authored this book during the COVID-19 virus of 2020-2021. It was a sad time for many, but he kept busy. The Spanish flu his father had was an unusually deadly influenza pandemic for the time. It was caused by the H1N1 influenza virus. That pandemic lasted from February 1918 to April 1920, and it is unclear how many were infected, but it was in the millions, they say, and this number is as high as 100 million, thus making it one of the deadliest pandemics in human history. COVID-19 may come close. About a third of the world's population at the time was infected; it happened in four successive waves. Dan was one of the infected out of 3,000 cases at the camp where he was stationed. Lt. Col. H.C. Michie was the commander of the camp hospital at the time. The Lt. Col. received high praise for the job he performed for the servicemembers and the infected. Camp Grant was used as a "turn-key" operation for other camps. This means that others will follow their lead on how to treat and contain the disease. Kt. Col. Lake was the camp surgeon. It is a known fact that Col. Charles B. Hagadorn, Commander of Camp Grant, shot himself. He was

only a 29-year veteran of the army. He had been at Camp Grant for only one month and could not manage it any longer.



James' father survived, because if he had not, he could not have authored this book. James will forever thank his father for his service and his life. His dad was strong and resilient. Thereafter, he

farmed the land in Fenton Place in Fenton Township. James' father was a man of few words who was quiet and reserved. James' father married in 1933. Vera Mapes was a teacher for ten years before she was married and an elegant lady. Many people around her thought she was smart and beautiful. She and James' father were deeply in love and very smitten with each other. In 1970, James' father took his last breath on this planet named Earth, with her by his side. Both were charter members of the Chandler American Legion in



Dan Pool

Flag flown in honor of Dan Pool

The flag flown in front of the Murray County Courthouse the week of June 24, 2002 is being flown in honor of Dan Pool.

Don Pool was born to William and Harriette Hanson Pool at Orange City, Iowa on August 21, 1895. He moved with his family to the Chandler area in 1911, receiving his education in rural schools.

He entered the U. S. Army in September 1918. He and 68 Giltnerco left for the service on the same day. Dan was stationed at Camp Grant, Illinois until October 1918. He returned to Chandler, worked for different farmers but also drove a Standard Oil delivery truck for a short time before starting to farm on the Fenton Place in Fenton Township. He was united in marriage to Vera Mapes in June 1933 at Chafford, Md. They were engaged in farming until they retired and moved to Chandler in 1966. He was a member of Trinity Lutheran Church and a charter member of the American Legion in Chandler. He passed away on October

29, 1970 at the age of 74 years. His wife, Vera passed away in 1983.

Surviving are four children, James (Strenda) Pool and Robert (Ann) Pool of Orange, California, Douglas (Arlyn) Pool of Apple Valley, Md and Mary (Roni) Messner of Maydon. His siblings were one brother and four sisters, Stephen Pool, Lena Melons, Harrie, Rebeca, Jessie Boyman and Mary Watson, all deceased.

Memorial Services were held on October 29, 1970 at the Chandler Reformed Church with Pastor A. R. Sellevold conducting the service. Honor guard by Ezra Barrows Post #338 of the Chandler American Legion. Interment, Chandler Lutheran Cemetery.

It is with great honor this flag is being flown in memory of Dan Pool.

This is an on going program honoring the deceased Veterans of Murray County. Sponsored by the local VFW Post and Auxiliary #3583.

Chandler. At his funeral, James' father was honored by the Honor Guard, Ezra Barrows of Post #338 of the Chandler American Legion.

JAMES "JIMMIE" MAPES POOL



James Pool was born in February, four days after St. Valentine's Day, in Chandler, Minnesota, where he attended school at Chandler Public School for 12 years. He first sat up alone at five months old; he first laughed at two months old; and he first crept at nine months old. He was born at 12:30 in the morning, and boy was he hungry. He weighed 7 12 pounds and was 20 inches long. Like many other children, James enjoyed riding the bus to school while looking out the school bus window and gazing at all his friends' and family's farmland. James was around 9 or 10 years old when he learned from his father "how to milk cows." He milked them by hand, and the family farm never owned a milking machine. He would get up each morning and, in the evening, milk cows. Winter was difficult, but he still did it. He awoke early in the morning to walk or run (depending on the weather) to the family barn to milk cows. After he finished his chores, he would go into the house, get ready for school, eat breakfast, and arrive at the bus stop by 8 a.m. This gave James a good sense of work ethics. After school, James would arrive home from school, milk cows again, and then complete his homework. James loved to fish. Everything was as it should be. One winter day in 1944 or 1945. James was struck down with a life-threatening illness called the "whooping cough." He missed nine weeks of school, and by gosh, he almost died. It was a good thing he did not die, because you would not be reading his book. His sister, Mary, and his brother, Doug, also were struck down with whooping cough. This was a highly contagious respiratory tract infection that is easily preventable by a vaccine or a treatment that includes antibiotics today. Besides a cough that sounds like "whoop," other symptoms include a runny nose, nasal congestion, and sneezing. At that time, no cure was found.

After his service in the military, he returned to Southern California and began to drive a sand and gravel truck, helping to lay the foundation for Los Angeles and Orange County.

James poured concrete, creating the foundation for overpasses, hotels, and buildings being formed to create the city, town, and countryside. Building Orange County, California, from scratch was among the many highlights of his life. The following is a list to include, but not limited to:

- 1) The Modjeska House helped pour its new foundation.
- 2) Honda Center
- 3) Home Depot on Katella Avenue
- 4) Near L.A., the Hilton Hotel on Century Blvd.
- 5) Almost all the curbs and gutters for new streets in Orange and Los Angeles counties.
- 6) Orange County Housing Tracks.
- 7) Teamsters Union 420 Lifetime Member
Receives 3 Million Miles Of Honor
- 8) Main Place Mall

- 9) Library Tower (First Interstate Bank World Center), which is the tallest building in LA. L
- 10) Light Rail and the Metro Link
- 11) Poured concrete at Anaheim, California: 9-11 Memorial Fire Training Tower. Located south of Angel Stadium, Hwy 57/Orange Freeway exit on Orangewood Ave. Private property - Visible from street. Firefighters train in this concrete structure, which is occasionally set on fire for realism. A large American flag and sign on the freeway side reminds about the losses of Sept. 11, 2001. 2400 E. Orangewood Ave., Anaheim, CA
- 12) Repaired Taxiways At The L.A. Airport
- 13) Disneyland®
- 14) BERRY FARMS KNOTTS®
- 15) Anaheim Angel Stadium®
- 16) The Spruce Goose Dome Base
- 17) St. Josephs Parking Structure in Orange



- 18) West L.A. High Rise on Wilshire Blvd
- 19) Los Angeles Metro Rail
- 20) The Twin Towers Correctional Facility
- 21) Orange Crush Interchange
- 22) Medians On The 91 Freeway Toll Road And #73
- 23) Century City, a compact commercial district surrounding Fox Studios, is home to many buildings, including sleek high-rise hotels, condominiums, and offices.
- 24) A large portion of the base that goes beneath the concrete on the 55 and 22 was trucked in.

In 1967, James changed positions and drove trucks locally. He retired in 1995 with a 2-million-mile award under his belt. It was his life, and he was transforming the land into a city. He hauled lightweight aggregate, drove about ninety thousand miles a year, and created the beginning landscape of southern California. In early 1990, James worked on the Santa Ana Riverbed. This concrete riverbed is in Orange County. The Santa Ana River is the largest river entirely within Southern California in the United States. This river rises in the San Bernardino Mountains and flows for most of its length through San Bernardino and Riverside Counties before cutting through the northern Santa Ana Mountains via Santa Ana Canyon and flowing southwest through urban Orange County to drain into the Pacific Ocean. It is 96 miles (154 km) long, and its drainage basin is 2,650 square miles in size. The Santa Ana drainage basin has a diversity of terrain, ranging from high peaks of inland mountains in the north and east, to the hot, dry interior and semi-desert basins of the Inland Empire, to the flat coastal plain of Orange County, where James lives and retired. Humans have lived on the Santa Ana River for at least 9,000 years. In the period immediately before and during

European colonization, there were four distinct indigenous groups in the area. The river was first seen by Europeans in 1769, when it received its name from members of the Spanish Portola expedition. Because it was one of the only reliable sources of water in a wide region, many large ranchos developed along the river and one of its major tributaries, Santiago Creek. After the area became part of the United States, the economy transitioned to agriculture before urbanizing in the 20th century. Many cities established during this time, including Santa Ana, Riverside, and Anaheim, derived their names from the river. To protect urban areas from the river's flood threat, major channelization and damming projects were undertaken in the 20th century, resulting in the loss of much of the natural river channel. Spinning back to 1972, James recalls that he witnessed a most horrific motor vehicle incident. He recalls it as if it were yesterday. He was hauling gravel out of the Azusa Rock Quarry in Irwindale, California. Tired from the day, he drove into a two-car motor vehicle accident. It was at the intersection of Irwindale Blvd. and Gladstone Street. He at once felt adrenaline rushing through his body. Two cars were upright. One vehicle had people inside who looked uninjured but were in distress. The other vehicle was on fire. The hood was bursting with flames. The doors were jammed shut. Two people were inside. It was an internal combustion-engine vehicle. James quickly got out of his truck, summoned other people, and started tugging on the doors of the vehicle. The car was beginning to burn more. After several failed attempts to open the doors, they were finally able to open the doors and save the lives of the people inside. That car burned to the ground. In James's thirty-five years of driving, he only had two major incidents. one in 1965 and the other in 1980. James was hospitalized in 1965 after a car ran a red light in



an



intersection and hit his truck in the left front corner, pushing the auto car diesel about fifteen feet to the right and causing a concussion. In 1980, he rolled a mixer weighing 65 thousand pounds while hauling 10 yards of concrete. "No injuries" Below is a photo of James pouring concrete in the Sana Ana Riverbed.

ROBERT "BOB" DEAN POOL

In 1947, James' youngest sibling, Bob, was born in Slayton, Minnesota. The only sibling to be born in a hospital. We all grew up on the farm near Chandler, Minnesota. James left the farm when he was 18 to move and moved to California, leaving Mary, Doug, and Bob behind. Before James left the farm, Doug, Bob, and James had many good times



with mud races in the rain and the chores they had to complete. Doug and Bob were close in age and had many adventures on the farm together. Camping with neighbor friends, snaring gophers, riding bikes and motor scooters, and playing pranks on each other. James remembers when Bob was 6, he and Doug were wrestling around in a field, and somehow Bob's leg got broken. James happened to be in the field with them that day, and ended up carrying Bob because he could not walk to the house. James crossed two fences and carried him for a quarter mile. This was not an easy task. Bob spent six weeks in the hospital with his leg in traction. While growing up, the only vacations James recalls are trips to Chatfield, Minnesota. It was a visit to Grandma and Grandpa Mapes home. The brothers always enjoyed fishing on the Root River and getting to ride the horses and buggies that their Grandpa built. Chatfield was quite hilly, so they had a lot of fun sledding during their winter visits.

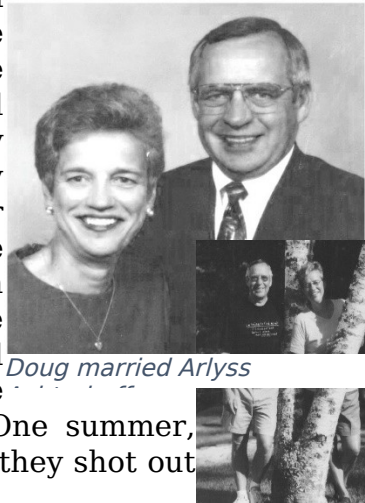
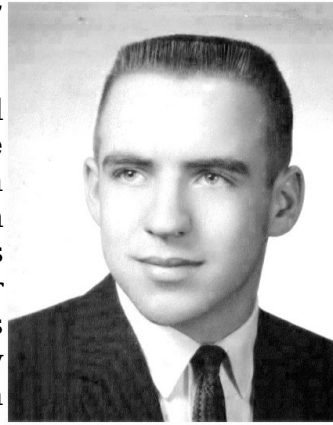


While James was in California, Bob's teen years were challenging. Bob had a few driving issues and wrecked a couple cars, which their Dad was not happy with and had a hard time disciplining him. In 1967, after a traffic court date, James' Dad and Bob decided that it would be an enjoyable time for Bob to visit James in California. It was the best move Bob could make because he listened to his father.

BOB AND ANN POOL While Bob was in California, he met his future wife. Her name is Ann Vernoy and they met at a roller rink in Santa Ana. They were married in 1969 at St. Peter's Lutheran Church, where James and his wife Brenda had been members. Bob chose to stay in California and spend many of his working years as a heavy equipment operator. He was in the sand and gravel industry until he retired at the age of 53. Bob owned for 12 years his own Handyman business. In 1977, Bob and Ann adopted a little girl, named Melissa, and in 1979, they adopted Larry.

DOUGLAS "VERNON" POOL

Doug was my brother, and he was born in 1945. and he was the third child of Dan and Vera Mapes Pool. Mom was 40 when Doug was born. Ironically, after learning that she was expecting another child, my Grandma Mapes wrote her a letter boasting about her good fortune. Writing. "Another boy, and he would be able to help Dan on the farm when James went off to war." James was only nine years old at the time. Their Grandmother could see the future. Doug died in 2017 after a 7-month battle with cancer. Douglas raised and loved all animals, especially rabbits. Doug and Bob would drill holes in the barn, primarily in the front, and construct an enclosure run out of chicken wire for them to get outside. One year, the barn had a rat infestation issue due to the corn and oats we were feeding the rabbits. Douglas and his .22 rifle, which he received on his fourteenth birthday, took care of the problem. Bob and Douglas were always the best of friends while growing up. They would play for hours in the hay mow and in the barn. They would often ride their bikes for miles on the gravel roads to play with family and friends. In the winter, they would build huge snow forts and have serious snowball fights. One summer, between the two of them, they shot out



Doug married Arlyss

almost all the barn and corn crib windows with a BB gun. Douglas always looked forward to the annual trip to Chatfield and the visit to Grandpa and Grandma Mapes, Dorothy and Jerry McConnell, and our cousins Anne and Mary's home. We all have many fond memories of Grandpa and Grandma's farm in West Chatfield. We especially remember the big hill, the red barn, the woodshed, the windmill and water tank, the tool shed, Grandma's garden, and her rotating clothesline. Douglas spent hours on the screened-in porches at the front and back of the house. There was also the storeroom upstairs with all its treasures. Douglas will always remember the several trips we would make to the Root River to fish and play. It was all so much fun because it was all so different from our farm near Chandler. Douglas, in high school, played and lettered in football, basketball, and track. He earned decent grades. During his high school years, he took on the responsibility of keeping Bob out of trouble. Douglas proudly held a B.A. degree in accounting and majored in economics. Doug was also a Certified Public Accountant. Doug served six years in the Minnesota National Guard and was a deacon and treasurer at Peace Reformed Church in Eagan. Additionally, he took part in mission trips to Honduras, Virginia, Texas, Mississippi, and Iowa, working in construction and helping build their communities. Doug and his wife are retired. He passed away a few years ago and used to own a cabin on Thunder Lake near Longville, Minnesota.

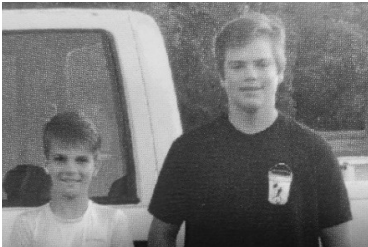
"In 1967, I started working as a computer programmer. Yes, they had computers in 1967, but they were much larger and slower than today's cheap personal computers. Pool - Arlyss Achterhoff

ARLYSS ACHTERHOFF POOL



Arlyss Achterhoff Pool was born at the Pipestone County Hospital in Pipestone, Minnesota. She was the middle child of Arthur and Mildred Achterhoff. She had an older brother, Gary, and a younger brother, Duane.

Gary died in a car accident in 1971, and Duane ran D & S Auto in Chandler, Minnesota. She graduated from Chandler High School in 1963 and from MSU with a BS degree in Business Education and Business Administration in 1967. She worked as a secretary for various professors during college, earning between .75 cents and \$1 per hour. She worked in information systems at Travelers from her college graduation until she retired. They adopted



Michelle Renae Pool, born in Emerson, Manitoba, Canada, in 1970. She is Anishinaabe, and they are a group of culturally related Indigenous people

Michelle married Page and they have two children.

resident in what are now Canada and the United States. They include the Odawa, Saulteaux, Ojibwe (including Mississaugas), Potawatomi, Oji-Cree, and Algonquin peoples. The Anishinaabe speak Anishinaabemowin, or Anishinaabe languages that

belong to the Algonquian language family. They used to live in the northeastern woodlands and the subarctic. Anishinaabeg means "people from whence lowered" in English. Another definition refers to "the good humans," meaning those who are on the right road or path given to them by the Creator, Gitche Manitou, or Great Spirit. Basil Johnston, an Ojibwe historian, linguist, and author, wrote that the term's literal translation is "beings made out of nothing" or "spontaneous beings." The Anishinaabe claim the people were created by divine breath. Anishinaabe is often mistakenly considered a synonym of Ojibwe; however, it refers to a much larger group of tribes. She is an artist. She is given credit for the cover drawing of James first book.

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Mike Pool (February 1960-2020) was James Mapes



Pool first son. Mike was a gifted musician, artist, songwriter, and a creative guitar and bass player. Mike's interest in music began when he received his first gig playing in a band called "J. P. FIRES," playing hits. His second

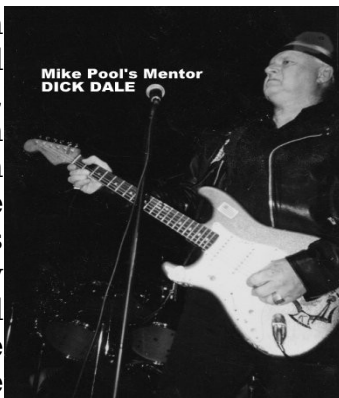
Top 40

"Roadcrew" and his third and final band was a surf band, called "The Green Room." His brother, Vince, was a "roadie" for his band. He helped with equipment setup, guitar tuning, and anything Mike needed before he went on stage. Mike had a voice, rhythm, and he was incredibly talented. He played the rhythm guitar.

Band members were Mike Pool: guitar and vocals; Mike Clayton: lead vocals; Mitch Faris: lead guitar; Rick Mancuso: bass; and Larry Hawley: drums.

"The Green Room" was a popular instrumental surf band among the locals in California. They did not play the typical commercial surf music of The Beach Boys or Jan and Dean, with all harmonies and lyrics; instead, they played hard core surf music, with the instruments singing. The sound was pure instrumental surf music popularized by Dick Dale, The Ventures, and the Surfaris, to name a few.

The Surfaris were an American surf rock band formed in Glendora, California, United States, in 1962. They are best known for two songs that hit the charts in the Los Angeles area and nationally by May 1963: "Surfer Joe" and "Wipe Out," which were the A-side and B-side of the same 45 rpm single. The



Dick Dale Photo: Mike Pool
The Surfaris were inducted into the Musicians Hall of Fame and Museum in 2019 for their hit instrumental song, "Wipe Out." Mike's band's goals were to involve the entire community by enhancing civic and charitable events. They offered, if required, to negotiate down performance fees for local government events and charitable causes. Mike created all the artwork and promoted the events; he even helped with pulling permits. Mike involved himself with the group with the expressed purpose of making music along the Southern California Coast. Mr. Robert Frederickson, with 17 years of performance experience, in the San Francisco Bay Area, had hand chosen all the band members. Mike created one original song that James knows about, and it is called "ALAKI." This song was played in Huntington Beach, California, with Kobo-Mo, Miserlou, Mavericks, and Green Room Stomp. They played other popular surf songs from the Ventures, the Surfaris, the Chantays, and Dick Dale, to name a few. It was quite common for surf bands to perform their own versions of the most popular songs. During the 1990's, surf acts such as Dick Dale recorded again, thanks in part to the success of the 1994 film Pulp Fiction, which featured Dale's "Misirlou" and other surf rock songs on the soundtrack.

Mike performed in the heartland of surf music at various venues such as The Surf Museum, The Coach House, opening for Dick Dale, Galaxy, the Huntington International Surfing Museum, Fountain Valley's Fourth of July Festa, and Wild Rivers Water Park. SkateFest



A drawing made by Mike Pool

96; Huntington Beach mall, and many others Mike was a working artist. He created art from waste and recycled products. Mike created art from used rolls of toilet paper and paper towels. He saw beauty and usefulness in everything. He created 3D surf art and sold it locally in Huntington Beach, California.

"At times fast and powerful like a shortboarder ripping up and down the face of a wave. But also, mellow, and soulful like a longboard in the traditional pose, toes to the nose." - MIKE POOL

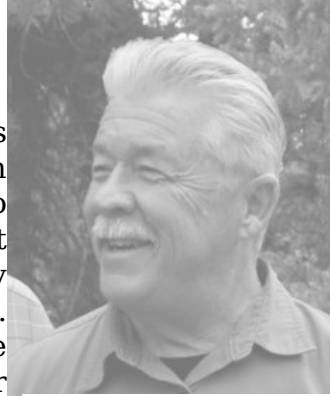
DAVID ERICK POOL

David Pool, James Pools second son. He has been married twice. And has two children from his first marriage. They're James only two grandchildren.

Christopher and Erica are their names. Christopher

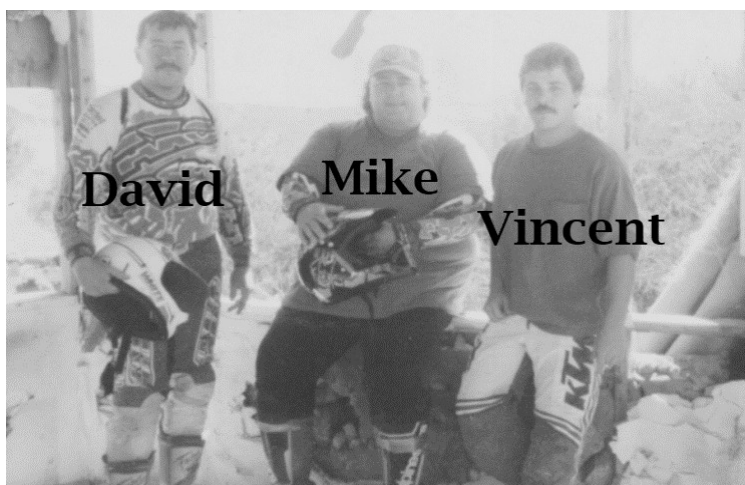
had two children with his first

wife, Samantha, and Warren, who are James' only two great-grandchildren.



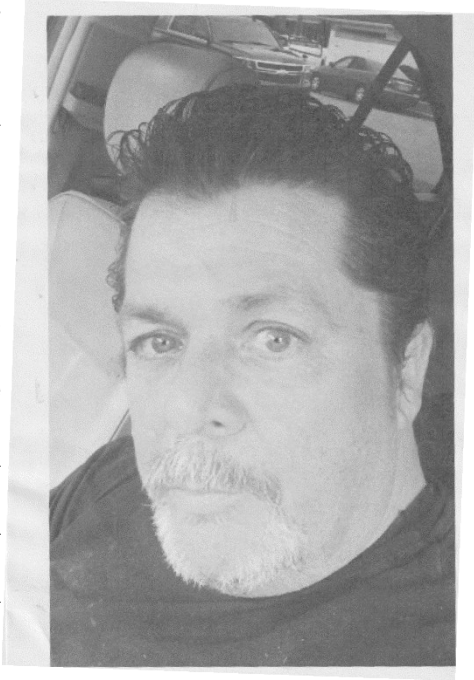
DAVID ERICK POOL

Notably, David has worked for the Toshiba Corporation for 30 years. His wife Sherri is beautiful inside and out, and they are incredibly happy together. They have a dog and are fulfilling a wonderful life together.



VINCENT BRYON POOL

Vincent is the third child of James Pool. Vincent is artistic and musical like his brother Michael. He was very involved in skateboarding until he lost his spleen in his younger days.



He and his brothers enjoyed motocross as young adults. Vincent is very smart and enjoys many hobbies. He lives with James, and they enjoy time together in James's retirement years.

JOANNE POOL

Jody “JoAnne” Alf-Pool was Mike Pools wife. She had been married to Mike for 30 years. JoAnne grew up in the City of Orange, California, moving to Orange when she was 14 years of age. She attended Orange High School. Orange Highschool was founded in 1903 and was a one room schoolhouse. She was an active member of the Titanic Historical Society for 10 years. She is currently member of the Raymond M. Alf Museum of Paleontology, which her Great uncle founded.



The Raymond M. Alf Museum of Paleontology is a paleontology museum in Claremont, California, part of The Webb Schools. It is the only nationally accredited museum on a secondary school campus in the United States. Foreword from a book of drawings, Mr. Raymond Alf, created in College Press (January 1, 1974) was one of southern California’s outstanding paleontologists and teachers. His passion among a few, was a long interest in California’s rich treasure of wildflowers. He created a portfolio of some of the interesting and familiar plants found growing in the Claremont foothills, nearby Mojave Desert and elsewhere. His delightful pen and ink sketches, in life size, convey with a minimum of line and sensitive and artistic feeling for the botanical characters the distinguished plant. He published a book under the title of *A Wildflower Bouquet*. Mr. Lee W. Lenz, Director of Rancho Santa Ana Botanic Garden has great knowledge of his book.

Another book which adorns his name is *Footprints on the Sands of Time*, 1985 by the Raymond M. Alf

museum of life, edited by Gard Jameson and Lawrence McMillin, printed by Olympian Graphics Incorporated.

"Speak to the Earth and it shall teach thee"- R.M.A

JoAnne's father was Mr. Edward Alfred Alf. Edward was a kind and interesting gentleman. He holds a Bachelor of Science with a major in Telecommunications Engineering. He served in the military during the Korean conflict. He served in the Montana Air National Guard. He worked as an analogical and research chemist at Anaconda Copper Mining Co, Grate Falls Montana. His mother Ruth W. Alvarez served in the United States Army, in Anchorage Alaska and with Air force supply. The FAA employed his brother John W. Alf, also in Anchorage, Alaska. He worked for in the Environmental Sciences Services Administration and excelled in his field. He loved to fish in his retirement, so James and Edward went on many fishing trips together.



Edward served in the US Air Force as a Chief weather observer, Radiological Technician and

Radar storm warning operator. He was employed at Edward Airforce Base in California. He was an Electronics Technician. He installed, serviced, and maintained weather bureau electronic equipment. Polar Operations Project in 1958. His title was Senior Electronics Technician, E & I Branch, Upper Air Unit, Mercury Unit, ARFRO.

Joanne's' mother's grandfather carried the Billaud surname. Her mothers' parents were married in 1918. Joann's' Grandfather was Robert Billaud.

https://en.wikipedia.org/wiki/Jacques-Nicolas_Billaud is Jacques-Nicolas Billaud family relative of Joann's' Jacques-Nicolas Billaud and his bio can be found in many books and on Wikipedia. Here is an excerpt from the website. Jacques-Nicolas Billaud-Varenne (French pronunciation: [zak nikɔla bijo vaʁɛn]; 23 April 1756 – 3 June 1819), also known as Jean Nicolas or by his nickname, the Righteous Patriot, was a French personality of the Revolutionary period. Jacques Nicolas Billaud-Varenne was an instrumental figure of the period known as the Reign of Terror. Billaud-Varenne climbed his way up the ladder of power during that period, becoming one of the most militant members of the Committee of Public Safety. He



was recognized and worked with French Revolution figures Georges Danton and Maximilien Robespierre and is often considered one of the key architects of The Terror. *"No, we will not step backward, our zeal will only be smothered in the tomb; either the Revolution will triumph, or we will all*

die."

Despite his friendship and ideological closeness to Robespierre, he was an essential cog in his fall, on 9 Thermidor, for reasons that are still little understood, but which may have to do with ideological conflicts relating to the centralization of power during the Terror, Billaud-Varenne seeming to want to decentralize the executive power. He later expressed his remorse for this action. After Thermidor, Billaud-Varenne was part of the Crêtois, the last group of deputies from The Mountain. He announced on September 28, 1794, that the Committee of Public Safety had nothing to do with the massacres in Vendée, had Louis-Marie Turreau and Jean-Baptiste Carrier arrested for their atrocities, accusing certain deputies of "laughing at the massacres". He was arrested by the members of the Thermidorian Reaction which he opposed frontally. Deported to Cayenne without trial, he refused Napoleon's pardon there and finally died in Port-au-Prince in 1819. Billaud-Varenne was one of the central figures of the first part of the French Revolution, but he remains little studied or little understood.

PHOTOS



*SAM MAPES AND JAMES
POOL*

DAN POOL and the McConnell sisters

**THE
FARMS**



POOL



ADAM AND ANDREW MOBES



THROUGHOUT THE YEARS



(L-R) Gerrit Buysman, Josie Pool
Bysman (Dans Sister) Gilbert, Howard, Bill and
Helen B. Shulds

James Pool and Mike Costello



*1946 James, Mary,
and Doug (left to
right)*




*Adam and his wife Maude
Mapes*




Archie, Will and Annie Dozark



James Mapes Pool Army Photo


ANCESTRY			
Paternal Grandfather		Maternal Grandfather	
<u>Wilbur Rabe</u>		<u>John Mapes</u>	
Born (When <u>Aug. 1, 1859</u>)		Born (When <u>Feb. 12, 1853</u>)	
(Where <u>Netherlands</u>)		(Where <u>Lincoln, Minn.</u>)	
Died <u>May 27, 1932</u>		Died <u>May 15, 1937</u>	
Paternal Grandmother		Maternal Grandmother	
<u>Marion Rabe</u>		<u>Mary Rabe Mapes</u>	
Born (When <u>Feb. 6, 1858</u>)		Born (When <u>April 28, 1850</u>)	
(Where <u>Netherlands</u>)		(Where <u>Lincoln, Minn.</u>)	
Died <u>Aug 31, 1950</u>			
Father		Mother	
<u>Carl Rabe</u>		<u>Vera Mapes Rabe</u>	
Born (When <u>Aug 31, 1894</u>)		Born (When <u>Jan 27, 1894</u>)	
(Where <u>Lincoln, Minn.</u>)		(Where <u>Lincoln, Minn.</u>)	
			



"G
bring you
good tidings
of great joy."

For unto you a child is born."

FIRST PICTURE May 10, 1936

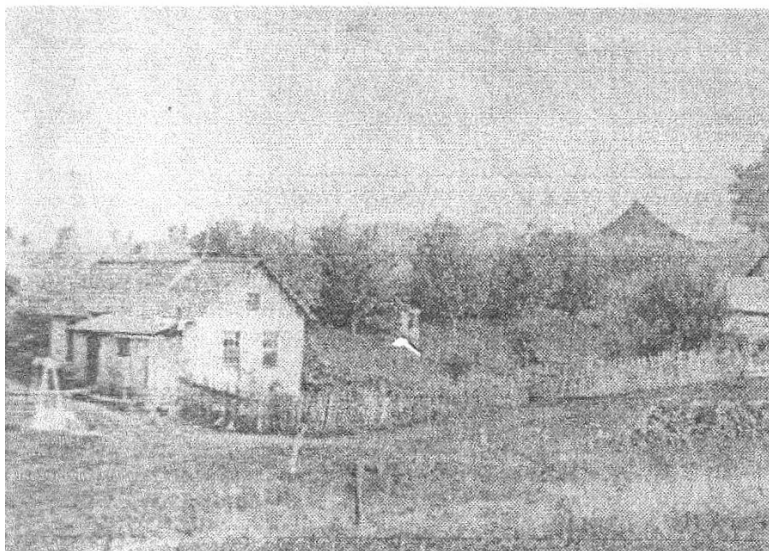


My name is Gimmie Mapes Rabe

I was born Feb. 19, 1936 at 6:30 o'clock, A.M.

Place Chandler, State Minnesota

I weighed 7 1/2 pounds and measured 20 inches.



1875 West Chatfield farmhouse



Mapes Home West Chatfield



Mapes first home in Palermo

Dan Pool and James Pool



James Mapes Pools home as a child



Dan pool and his Model A





Canada Family (L-R) Daddy Claud, Fred, Fred's brother and sister, and Mammy

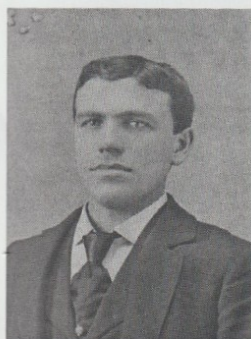




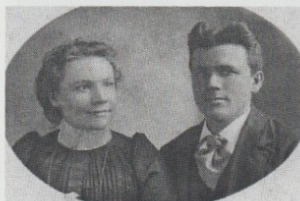
Ernestina Zoske Moebs - 1886
Sam Mapes' mother



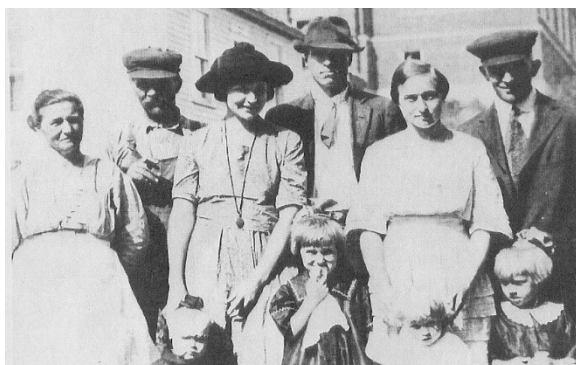
Katherine Moebs Anstett and Michael Anstett
Sam Mapes' aunt and uncle



Sam Mapes - 1895



Sam Mapes and his sister Marie Mapes Hopeman



Adults: L-R-Henrietta Pool, Wieba Pool, Mary (Pool) Millis, Lester Millis, Hattie (Pool) Reinsma, and Frank Reinsma. Children: Hulda Millis, Francis Reinsma, Donald Reinsma, and Harriet Reinsma. This picture was taken in the 1920's.

THE LOOKING GLASS AND THE CANADA



FAMILY

The Looking Glass, another name for a mirror, was chosen for the airborne command post because the mission runs in parallel with the underground command post. "Operation Looking Glass," as Darrell Canada, my wife's brother, called it, was based at its headquarters at Offutt AFB, Nebraska. He lived off base. And in 1983, I was incredibly lucky to have a private tour of this fantastic plane. I went inside and looked around, but I could not see the "secret" parts of the plane. I was able to sit in the pilot's seat. The plane's communications system was also off-limits.

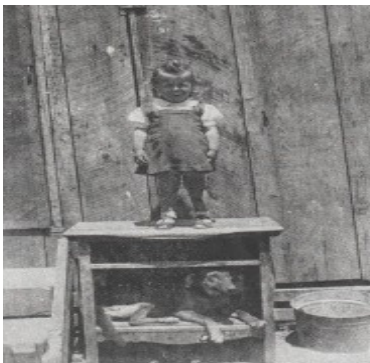
In more recent years, it has been more officially referred to as the ABNCP. It provides command and control of U.S. nuclear forces if ground-based command centers have been destroyed or otherwise made inoperable.

The AEAO is supported by a battle staff. Looking Glass is designed to ensure that US strategic forces only act in accordance with the President's instructions. It took the nickname "Looking Glass" because the mission mirrored ground-based command, control, and communications.

Airman Darrell Canada explained to James that they were continuously airborne 24 hours a day for over 29 years, thus accumulating more than 281,000 accident-free flying hours.

On July 24, 1990, "The Looking Glass" ceased continuous airborne alert but remained on ground or airborne alert 24 hours a day.





BRENDA CANADA

Brenda Canada was James's wife. She was as young as she was beautiful. The moment they connected, it was love at first sight, but at the time, James was dating another girl. On the night they both met it was James' 21st birthday

PHOTO: Brenda Canada, age 2 in 1943, and her dog
party.

Brenda was new to the neighborhood and had been invited to his party by a mutual friend. It was a small house party with about twelve friends. That was the last time James would date that girl he met before Brenda, because he fell in love with his future wife the night of his 21st birthday.

James's wife blessed him with three sons. Michael, David, and Vincent. His first son was born at Fort Bragg, in North Carolina. His second and third sons were born in California after his service in the military.

Brenda Joyce Canada, born in 1941 in Marianna, Arkansas, Marianna, the county seat of Lee County, is situated along the L'Anguille River in eastern Arkansas. It has long been primarily an agricultural community, a center especially for cotton production. Marianna was founded as the village of Walnut Ridge in 1848 by Colonel Walter H. Otey. Its name was changed to Marianna four years later, and by 1858, the city had been moved three miles downstream on higher ground, where the L'Anguille River was navigable throughout the year. Steamboats transported cotton out and

manufactured goods in, connecting the young city to important Mississippi River ports such as Memphis and Tennessee.



Her parents were sharecroppers in rural Arkansas. They moved to Southern California in 1956, and in 1957, she married James. They came with six children: Brenda and



her siblings; Jimmy Lee, her brother, who married Doris, and they were blessed with two daughters; Mary, her older sister, who married Calvin Thomas and had two

- Fred and Ruth Canada, Brenda's parents

boys who lived in Austin, Texas. Brenda, James' wife, had three boys. Shirley, her younger sister, married Paul Hofmeister and they had one son and two daughters; Gladys, Brenda's younger sister, married

Lee Birdwell and they had two sons; Patsy, Brenda's younger sister, married Gary Copland, and they had three sons; Darrell, her younger brother, married Rose and they had one adopted daughter. One child was lost in a car incident. Wanda was about three years old when she was run over by a motor vehicle.

The Canada family lived all their working years near Brenda and James in California. They were socially close and gathered for major holidays. Christmas was important, and at times James

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*Photo: Jimmy Lee
Canada is a good friend
of James.*

dearly misses the days when they were all together. Since then, they have moved with their families to Tennessee.

MARY POOL-MESNER



Mary Pool Mesner, James' sister, and Ron have three children. Tom, Robin, and Lisa Robin married Wes Hofkamp, and they have twin sons named Andrew and Alex and a daughter named Ashley. Andrew and Alex are in a business partnership. They own a wholesale plumbing and heating business called Johnstone.

Ashley is currently working at a college in Sioux Falls. Lisa had three daughters: Tressa, Tanya, and Tierra. They are all happy and doing well.

Ron was one of James' best friends. Ron's family moved from Iowa when James was in 4th or 5th grade. They became friends at once. His father's farm was about 2 miles away from James. Their family had a television and James' did not, so Ron invited James to watch television shows such as wrestling and "I Love Lucy" on Friday nights with him. James would rush and eat his supper just to make it on time. That was in 1953. They rode on the same school bus together for many years.

When they got cars, they would run around town together; they liked baseball and played together on the same town team, and Ron was a better athlete than James. The second summer, James returned to California to work, and Ron went with him, but it was not a fit for him. He went back to



Minnesota and farmed his father's land. When Ron passed away in 2013, it was like James lost a brother and not a brother-in-law.

James' friend Ron Mesner was born on a farm near Germantown, Iowa, the son of John and Ella Tesch Mesner.

Engeline Wilhelmine Margaretha, daughter of Mr. F. Tietger and Anna Schmidt Tietger, was born April 23, 1877, in Oldenburg, Germany. These were his grandparents. In December 1901, she married Mr. John Mesner, and they had nine sons and two daughters. She died after suffering from the Spanish influenza of 1918 at the age of 41 at her farm home near Germantown.

All the children have been sick with influenza but have recovered. John August Wilhelm Mesner, Ron's grandfather, was born on August 4, 1875, in Cook County, Illinois. When he was 12 years old, he came to O'Brien County, where he spent the rest of his life. Ron's father was John Mesner, 1902-1971. In 1947, the family moved to a farm in Moulton Township, Murray County, near Chandler, MN. Ron farmed with his father. On September 13, 1958, he and Mary Alice Pool, James' sister, were married at Trinity Lutheran Church in Chandler.

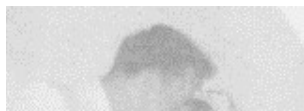
Thereafter, they continued to farm with his father until they moved to a farm in Fenton Township, Murray County. They rented this farm for a few years and bought it in 1973. It is the Mesner Farm to this day.

In 1994, they moved to Slayton. Ron continued to help his son, Tom, with his farming operation. Ron

passed away unexpectedly at his home at the age of 76. He was a member of Trinity Lutheran Church in Chandler until it closed in 2005. Ron had served on the Trinity Lutheran Church Council for several years. He was a member of Christ Lutheran Church in Slayton. Ron was also a member of the Murray County Pork Producers and served on the Murray County Fair Board. Over the years, Ron took part in many sports, including basketball, softball, and baseball, even playing for the Hadley Butter-makers.

Ron became an avid spectator of both local and national basketball, football, and baseball teams, as well as any other sport that included a ball. He also enjoyed a good round of golf.

In 1958, agriculture began to play a big part in family life for Mary Mesner, James's sister. She is currently retired from farm life, and her son Tom rents the farm and her property. He was lucky and married his high school sweetheart, Mary Bloemendaal. She completed her nursing degree at South Dakota State University. They are the proud parents of Daniel Thomas, Lydia Johanna, and Paul Robert. Tom started driving a tractor when he was 10 or 11 years old. He always wanted to help his grandfather and father. He liked driving a WD-Allis Chalmers 45. The tractors



were always evolving, getting bigger and more efficient. Tilling the rich soil twice to three times a week in the summer would keep the family busy. In 1973, Mary and Ron bought their farm, and in 1975, our family planted 1,000 trees along with 22 evergreen trees. This is called a windbreak. Today, conservative tillage is common practice. Conservation tillage is an agricultural management approach that aims to minimize the frequency or intensity of tillage operations to promote certain economic and environmental benefits. These include a decrease in carbon dioxide and greenhouse gas emissions, less reliance on farm machinery and equipment, and an overall reduction in fuel and labor costs.

In addition, conservation tillage methods have been shown to improve soil health, reduce runoff, and limit the extent of erosion. With a range of potential environmental and economic benefits, a well-developed and properly integrated conservation tillage practice can contribute toward the sustainability of an agricultural system. No-till planting is an option for some people. In 1980, technology became a big part of farming.

Yield monitors were necessary, and one was purchased for our family combine. It allowed them to see the actual yield as it went through the field. When they were done, they could print maps, which allowed them to see the overall picture of a field. Auto-steer for tractors was next.

Driving a tractor with no hands except turning around on the end rows Magic.

This took stress off the hands of a farmer. This elevated farming and allowed farmers to focus forward instead of constantly looking back while trying to steer. Over the years, farming and harvesting yields have changed. To transport



everything to bins, the family would line up 6 to 9 wagons. The auger now only sets one wagon, and a dump cart dumps into it. The grain cart is a mobile wagon that the combine dumps into.

The combining never stops. The grain cart must keep up. Two trucks do most of the hauling. 2019 was the last time I would go to Tom's farm and haul soybeans for him. Since 1981, Tom and the farm have been written about for their innovation and knowledge in pork production. In 2004, the family was honored as "Murray County's Farm Family of the Year." Tom farms about 800 acres of prestige farmland south of Chandler, Minnesota.

They plant and harvest crops such as soybeans, corn, oats, and sorghum or milo, and they raise hogs. Swine producers in the area have either expanded or are no longer in the hog-raising business. Tom has stayed tried and true. Small but potent. He currently runs "farrow-to-finish." His specialty is crossbreeds.

Three-way crosses—a new successful breed of Purebreds is less active. Crossbreeds are for breeding purposes, and new genetics are born into the herd for better traits and quality. Some of the prize pigs are exhibited at the Murray County Fairgrounds. Cattle were a part of the farm until 1970. Paul is the only descendant from our grandfather, Wiebe Pool, to be on the farm, along with Tom. Paul Mesner will inherit the farm from Tom.

He understands new technology and has a degree in animal science. In 2006, wind towers changed the landscape around farms. They produce

efficient energy that goes into the electric grid's supply. The power is shifted to other communities further away. Ron and Mary's property houses nine of these wind towers. Tom stays independent and rents and works the land and makes the business decisions.

"We try to keep everything on the farm." "One generation at a time." Tom Masner.

LOST TIMBER AND JESSIE JAMES

Perhaps, this old folklore story was told many times. The story of Jesse James and his brother Frank fleeing from the ill-fated raid on a bank in Northfield, Minnesota, on September 7, 1876, and how they escaped the posse and fled westward, changing horses, or rather taking them from farmers, as they came west. And as James' ancestors remember it, they are alleged to have stayed several days at Lost Timber, resting up before going to their home in Missouri. The town of Chandler is in Moulton Township. As westward expansion continued, many Sioux tribes moved away from Minnesota lands. Lost Timber Valley became Lost Timber. Nobles County and Rock County border in the south. Pipe-stone County borders on the west, Chanarambie Township on the north, and Fenton Township on the east. West of Chandler "bois cache," is also known as, Lost Timber. James Pools ancestors knew the first settlers in 1879. Susan and Sylvanus Barrows were both beautiful and caring people. They were the parents of Private Ezra Barrows, who died in action: France WWI. Lake Wilson, MN. The Legion Post in Chandler is named after him. It was known that early fur traders lived there in 1820, and in 1822, a man named Keating created the first map, "Coteau des Prairies" and the "Hidden Woods." The town of Chandler is in Moulton Township, southwest corner of Murray County. The name "Lost Timber" comes from the Sioux word, Chanarambie, meaning "hidden woods." During early 1800, the region of Minnesota's Buffalo Ridge was largely barren—a treeless desert of grassy hills and plains with few natural oases. For Sioux Indians, the woods of the Lost Timber valley were one of these oases, providing abundant water on the Chanarambie Creek and shelter from wind and weather.

TRANSPORTATION & COMMUNICATION

With technology exploding on the scene within the last few decades, some may forget how people communicated long before the internet, telephone, and other forms of commercial communication became accessible.

Sending a message with a messenger on foot, pigeon, or horseback was the most economical way before the gas car was invented. Similarly, automobiles ran on "cheap" gas, which cost about 18 cents per gallon. Our parents and grandparents most likely remember these days.

James grew up in a time when trains ran consistently and were mass transportation. Almost all transportation was accomplished by railroad. As civilization becomes more complex, humans demand better and better facilities for transportation.

Engineers like Mr. Elon Musk and the Boring Company <https://www.boringcompany.com/> are paving the way for a new type of transportation for the masses. The study of transportation may be divided into the following sections: Roads and highways; waterways; railways; aviation Without specially constructed roads, roads and highways existed for centuries.

Such highways as existed followed old cattle trails or footpaths, widened out by persistent use and abuse. Trails in the East were worn by devout pilgrims in marching troops, or caravans, content to travel a beaten path with no effort to improve on it. The motor truck, for example, competed seriously with the railroad as a freight carrier, and pleasure cars are so widely used for passenger traffic that the same railroad systems suffered even more.

By the time we were teens, the trains were stopping, and in our area, fewer and fewer motor vehicles were the way people got around cities and towns. It was the new way to travel.

James' brothers and sister grew up with their grandparents not having a telephone. The "old" way of communicating was by telegraph. So, ladies, more often than men, wrote letters. They wrote of new birth arrivals, love stories, daily life, and farm life. For some, writing was an art form, and sending a letter cost three cents.

James' mother, Vera Mapes, wrote to her mother, Mary, every week for over fifty years. People enjoyed receiving letters and hearing gossip from all over the world.

Receiving a letter was like receiving a present every week via the mail. It was delivered by an R.R. train, going to each township. The process was simple, and mail carriers delivered the mail to township residents.

This was a great and efficient system of communication with people, but only when things went perfectly. The "Chandler line" was created. A "party line" had different rings, and everyone memorized them. It was customary for "rubbering" or "a nosey body" to pick up a line that was not meant for them and listen in on other people's conversations. This system was not private. just like the internet today. Some people were good at not making a sound and were never found out. Our family did own a telephone system. The first telephone was a "party line," reaching and connecting to 16 farms. Amazingly, this was all on one line. The line extended along the country road, over highway 91, and through the Mesner and Natte farm areas. The Harts had a telephone line, and it was on the "Iona line," but farm places north

of our farm did not have a telephone line until 1960. The party line was short-lived; it ended in 1954.

Technology was advancing, and a "dial system" was the next new thing at the farm. You could not hear anyone's phone ring, but if you lifted the receiver, you could hear their conversation.

This new technology only had about four people on the same line. The phone had a long wood base to write notes on. It boasted a handle crank and a long, bell-shaped earpiece. The speaking part was attached to the telephone box's center. Each distinct ring sounded like Morse code.

James's mother's telephone had one short and two long rings. The phone rang four times in a row for Mesner. She would only use the telephone and call a gentleman named Steve Van Dyke, who was the best corn sheller around, and that was only twice or three times a year. Oh, and the feed grinder was Gerrit Prins, Joann VanPeursem's dad, and that was once a week.

James's father preferred to speak with people face-to-face. His mother still enjoyed writing letters and receiving mail. She would tell the children a story about when she was a teacher in Goodhue, Minnesota, in 1925.

She would use brown paper, tie it up with string, and place treats in the paper package for little Dorothy and her dirty laundry.

She would mail the package to her. Grandma Mapes and little Dorothy would always look forward to the packages. The family went into town to sell their eggs and cream, but as egg haulers were no longer needed, so was our business. James' parents removed the house phone when the cost rose to \$4.50 a month. From 1954 to

1966, they were able to live without a telephone in their home for about twelve years. Today, many people do not have a telephone in their home anymore, they rely on cellular phones and the internet for communication.

VALLEY OF DEATH

"The Terrifying high-pitched constant whine of the siren intermingled with the roar of the oncoming tornado, and when the electrical power went off and the siren stopped, an odd personal sense of abandonment by civilization came rushing to my mind." -Dr. N.J., Lee

Tracy, Minnesota, was founded in 1875 by Winona and the St. Peter Railroad Company. They called the railroad station "Shetek Station." It was then renamed "Tracy" after the director of the Chicago and Northwestern Railway Company. The "railroad town" had a population of 1210 in 1885. It consisted of a warehouse, hotel, store, hardware store, and millinery shoppe. By 1890, the town had grown to 1,400. Much of the best farmland in the United States lies around the Tracy area. Many of the farmers in this part of the state lost entire crops in 1873, when the "super grasshoppers" invaded the area, and June 22, 1924, tornado that hit four miles west of Tracy.

In November 1891, when the town of Tracy was just sixteen years old, a fire swept through the "village." In the 1968 tornado, eleven miles of land were ravaged; rain and winds damaged the recording equipment; for 72 hours people were searching for the dead and missing; four farms were destroyed; and the same evening there was a tornado at Lake Okoboji, Iowa. In Tracy, they were helped by one hundred and sixty members of the National Guard. The Red Cross helped feed the new homeless and provided them with clothing and shelter.

We thank them for their service. Harry and Mary Cornwell's cousins lost their home and farm buildings. Nature, at times, can become violent and destructive. A windstorm can strike an area unexpectedly and with little to no warning. Farmers, before new technology was invented, such as Weather Research and Forecasting Data Assimilation models, "WRFDA" relied upon the mercy of nature. Tornadoes have been compared to an elephant's trunk. A funnel cloud, like an elephant's trunk sucking water, will sway back and forth sucking up all the water in the area. They are rare in mountainous areas and in most foreign countries.

May and June, between the hours of three and seven in the evening, are most likely the months and times for a tornado to hit. Tornadoes have been recorded striking the same land over time. Snow, hail, and winds are normal with a tornado. Supersonic outflows from objects as varied as stellar jets, massive stars, and novae often exhibit multiple shock waves that overlap with one another. Some tornadoes are similar. When the intersection angle between two shock waves exceeds a critical value, the system reconfigures the geometry to create a normal shock known as a Mach stem where the shocks meet.

Mach stems are important for interpreting emission-line images of shocked gas because a normal shock produces higher post-shock temperatures and, therefore, a higher excitation spectrum than an oblique one does. ¹⁷ It has been written that the smell of a tornado has an odor like gas that makes it hard for a human to breathe. Plastic straws driven through glass windows; unopened cans of "pop" or soda half full; and golf tees and 2 x 4s driven through a concrete block.

The EF-5 tornado in Tracy, California, in 1968 was described as a huge white funnel cloud that absorbed huge quantities of water from Lake Sarah. Thunder and lightning, rain, and hail the size of pullets' eggs went with the rotary windstorm.

The roars of the great sky sounded like a million freight trains or a million jets going over one's head from the sky. It hit... and whirled... and took everything with it in a matter of minutes around 6:45 p.m. Homes, cars, trucks, trains, and trees that have clung to their roots for hundreds of years. The tops of weeping willows were bending over and touching the ground. The water sucked up fish from the lake and distributed them among the trees. All the clothing that was found smelled like fish. Elm trees four feet in diameter were uprooted, and iron beams weighing two tons were carried through the air for over a half mile before twisting into new shapes. Bank checks, photographs, and papers were found in Minneapolis, approximately 150 miles away; roofs of buildings and automobiles were flying around up to at least 100 feet in the air.

The time was 7:04 in the evening, and it ended. The south suburb was directly hit. It will take years before the town can rebuild and gather what was lost—food, shelter, and material possessions—but forever gone are the people and animals it took from this earth. It was one of the worst storms in half a century. "HAM radios" were the only form of communication at the time. They were used to contact people from all over to relay messages to friends and relatives in other cities and states who were concerned for their loved ones. Military men who were stationed in Vietnam were informed about their loved ones.

The first person to see and report the tornado was Mrs. Koch, the wife of Melvin. He was Ron's (my sister's husband's) first cousin. She lived east of Garvin. She was a hero to many people because she alerted the Tracy radio dispatcher of a funnel sighting, so she saved many lives.

The people of the town were able to prepare in a truly short time. It took nine minutes from the time she alerted the radio dispatcher to the time it hit about three miles from the Koch Farm. It took a half-hour to wreak havoc on the citizens and town. Another eyewitness said that they witnessed a large white ball that formed in the middle of the lake; they could see the bottom of the lake. The ball then traveled to the north shore of the lake, where it hit trees, knocked them down, and went back into the lake, but then it headed northwest of Tracy. At this time, no alarm was sent because they assumed it would not hit Tracy.

People gathered on the east shore of the lake and began to watch the funnel cloud form. Train No. 126 CNW Ry. was arriving in Tracy at 6:55 in the evening. At the helm was the conductor, Mr. Carey, and he was putting the train on yard track. He got a radio call that a tornado was going to hit. Mr. Milton King Breakman ran from the caboose and went to seek shelter in a home adjacent to the tracks. The conductor, Carey, went into a drainage ditch near the tracks. According to his description of the wind, it sounded like 1000 vacuum cleaners running at the same time but was quiet when it passed over his head.

After it passed, it sounded like two trains coming together at 100 miles per hour. Luckily, he was in the center of the tornado! There were 52 cars on that train, and 26 of them tipped over. A few of them were over a half block away from its track on Morgan Street. It tipped one railroad car 20 feet

from him over on its side. It has been reported that a second tornado hit the area at 9:00 that evening. The Roundhouse was a dumping point for many of the objects the tornado dripped on. The entire east pit was filled with wire, cars, and tin. Mr. Steve Pool, my father's brother, explained to us that when the whistle blew, they did not know why.



They were in their basement for about two minutes when it hit! It took the house next to ours first. He was all black, and his fingers were badly cut from many pieces of broken glass from a fruit jar. The funnel cloud dumped out the stuff it had picked up in Tracy, east of town. His home was destroyed, and he was one of the family historians who collected many souvenirs over the years.

The artifacts were all gone. All that remained were bricks. They moved to Chandler, about forty miles away, and later bought a home in Walnut Grove. The walnut grove where Laura Ingles had lived John and Betty Pool are my first cousins, and their four children lived in Broad Acres. They were sitting and eating supper with their children, and they did not hear any warning sirens. The rain started to fall hard, and the hail began.

After looking out the window, they wondered if they would have a garden when it was over. Only at that time did they hear the warning siren and go into the basement. They saw a funnel cloud whirling in the sky in the northeast part of town. They were worried about his parents and went over to Greenwood. Upon arrival, he saw his mother standing in the center of the road, all covered in dirt and walking in a daze. She told John that his father had been cut badly. Mrs. Sadie

VanDusen lived at 803 North Third Street. She remembers trying to get into her house, but her back door kept hitting her in the face, over and over. Then the tornado sucked up her house. She was standing on her back steps when it pulled her over the foundation, and she landed on her hands and knees. If she went inside the house, she would have gone with it. Her property housed ten cabins, and the tornado took them all. One of her renters, Paul Swanson, was found dead in her rock garden. She was lucky and after sustained three broken ribs, a broken windpipe, a collapsed left lung, a right lung full of blood, and on her head, a deep gash.

John Pool saw an elderly man running around outside, not knowing what he was doing. John thinks he was killed. The woman who lived near us was lying dead about forty rods from her house. Millie Harnden died on the way to the hospital. Mrs. Ella Haney, Bill Haney's mother, was found dead lying next to her bright, big red couch. Mr. Paul Swanson was sucked out of his car, and his brother, Mr. Swanson, was found lying dead in an alley. Prior to the tornado, he was going into town for something to eat. He owned the third lot on the corner of Harry and Mary Cowell's farm. Mrs. Barbara Holbrook was killed as she came up from her basement too early and was carried away with the wind to a field south of Greenwood. Mr. Carl Stoltenberg was sitting on his porch and saw boards flying by. Then it took his house along with him. He found himself hurt in a pile of wood someplace near where his home was, with a head and kidney injury. Linda Vaske's 2-year-old adopted girl, Nancy Ann Vlahos, and Pam Haugen

All were swept out of their house. Linda was holding Nancy and lost her grip when Pam was picked up by the tornado and carried blocks away. Pam Haugen: "Being in the tornado and whipping



around, nails would come toward her, but they would go right through." Nancy was killed instantly. Every tree was uprooted, and most of the houses were torn. The brick schoolhouse was destroyed. Cars were up in trees, the top of the water tower was on the ground, and sheets of metal from grain elevators were wrapped around tree trunks. Houses were blown off their foundations. Three-fourths of the town of Chandler blew away.

On June 16, 1992, A tornado struck the town where James was born. Chandler, Minnesota, was hit hard This was also known as the Buffalo Ridge Tornado. His parents' former home was destroyed. Mary Alice's home was filled with victims of the tornado.

At the time, James was living in Southern California. It started in Leota and moved north, destroying many farms and businesses. It hit Chandler and Lake Wilson, both towns with about 300 people. Approximately fifteen million dollars' worth of damage was done, and 32 people were injured. There were at least 79 homes destroyed. This tornado was the only F-5 in the United States in 1992.

Some facts of that day have been written in history: A lady found a lot of silverware in her basement, but none one patter was hers.; A picture of Bob and Cindy Huisken was found in Gerald De Kruif's field; A piano was left setting on top of a few rafters in the Dave and Patty Holm residence, but the piano keys were all gone; Unopened cans of pop were half full; There was a heavy steel door

on an inner room at Huisken Meat Center that was bowed; straw was driven through the glass of a window; A wedding ring was found in a scoop of debris, noticed seconds before being dumped in a truck.; The warning siren was activated and blew twice. The tower and siren were knocked to the ground before the second 3-minute warning was completed; Golf tees were

found embedded in the mortar of a cement block; blue jeans were found in someone else's closed hamper; There were ten eggs found uncracked in a ditch, but the refrigerator was gone; A deep freeze was opened and a quilt, blanket and a lot of corn were in it.

There was a 2 x 4 driven through a concrete block at Huisken Meat Center, but the block was not



cracked; The only thing at the park that survived was the tornado slide; There were three bolts on the northeast side of a house; not only were the nuts gone, but the threads were stripped of the bolts; A bottle of perfume with the cap still on was found, but the perfume was gone. A Mr. Clean bottle was wedged between the concrete block of a basement wall and the floor still; A cord to an Electrolux vacuum cleaner was found in a front yard and the vacuum was gone. A lady James knew from Chandler was injured in the tornado and passed away six weeks later from the injuries she sustained. Her name was Bertha Youngsman.



Remember When . . .

By Dorothy McConnell

Ernestina Zoski
Moebs, better
known as
Grandma Mapes

This picture was taken 122 years ago! The date on it is 1886. It was the thing to change your name when coming to the U.S. from Germany. She changed it from Moebs to Mapes and that is how she became my (Dorothy McConnell) grandmother Mapes.

ERNESTINA ZOSKE CHESKA, MÖBIS /MÖBS/ MAPES 1839-1932

James' mother's ancestors were with the first group of people to settle in Fillmore County, within the Preston County, Minnesota area. Katherina Möbs (1800-1875) was my great aunt, and she

married Mr. Michael Anstett in 1854. He is my great-grandfather on my mother's side. Andrew came to America from Strasburg, Germany, in 1854 with his mother, Kathrina MÖBS, and his sister Katherine. Andrew, in his early thirties, took care of his mother and sister. Kathrina Möbs is the mother of Sam Möbs/Mapes.

They had four children: Sam, Marie, Andrew, and Adam. In 1895, they legally changed their last name from Möbs to Mapes.

They lived in Minnesota, settling on 120 acres of land five miles south of Preston in Section 20, in an area called Hutton. In later years, this farm became known as the "Lewis Barth place." Andrew married my great-grandmother,



Ernestina Zoske, who immigrated from Greenburg, Germany, and had five children. Andrew died in 1883 at age 61 of blood poisoning.

He had been shingling a roof and hit his thumb with a hammer. Ernestina lived on the farm until the children were grown and married. She lived to be 93 years old and died in Chatfield in 1932. Adam owned the Mapes Shoe store in Chatfield, MN.

**GREAT, GREAT, GREAT GRANDFATHER
CHARLES DOVORAK AND FANNIE (MARY)
KWETENSKY**

James' grandmother's grandparents on his mother's side were Charles Dvorak and Fannie (Mary) Kwetensky; the family surname was Dvorak.

They had a daughter, Anna Dvorak born in 1843 and who married Joseph Cheska. She died in 1926 with chronic Myocardis. They are from Politcka, Bohemia, and were early pioneers of Fillmore County, Minnesota, settling in Chatfield in 1860. Minnesota is a state in the Upper Midwest, Great Lakes, and northern regions of the United States. Minnesota was admitted as the 32nd U.S. state on May 11, 1858.



Here is a story about Josef Dvorak--Josefs' native village is Siroky Dul in the Policka region.

Ceska vensnice Siroky Dul is a Czech village who name means "a wise valley." His father died when he was four years old. His mother was left with four small children, the oldest being nine years old. She owned a cottage with two adjoining acres of field. To make her burden easier, he was taken in by friends of his father, the Kunkart family in Telec, where he went to school. By the age of 12, he had to take care of himself, and from then on, he was employed. He gave his mother any money that he left over after his personal expenditures were met.

After about three years, he began to yearn for America. He had no relatives there, just acquaintances in Minnesota. He wrote to them asking about earning a living and buying land, which he explained to him the process. He then learned that a man named Rolenc from Voldris (Oldris) was going to America, so he set forth with him, and they traveled together all the way to Minnesota. That was in the year 1868.



The Ocean journey took fifteen days. From New York, Rolenc went to St. Paul, and Josef continued to Winona. They parted ways after two days, and he

continued alone, not knowing a word of the language (Rolenc at least know German), but in spite of everything, he managed to get to Winona where his countrymen told him his acquaintance, F.L. Teska lived. He bought a train ticket to Eyota; Mr. Teska lived 12 miles to the south. Not having money to stay in an overnight hotel, he started walking and by evening he reached Chatfield, where he spent the night with a countryman, and in the morning continued. It was harvesting time, so he began to work immediately for his acquaintance. After two years, his mother came to join him, and he stayed in Chatfield.

In 1875 he bought 45 acres. Seven acres of the land had been worked, but there were no buildings built, no water, and the rest of the land was brush. He bought a wood cabin for fifteen dollars.

In 1877, he married Katerina Mundil who came from Nedvedice, region of Skuc. He bought a pair of horses and



some old cheap tools, and began farming. For harvesting they had an old mowing machine, a reaper (in those days a combine just cost \$330), and therefore, not every farmer could have one. He

would harness the horses to the reaper, his wife would sit with their little boy on her lap and reap, while he would walk behind and do the binding.

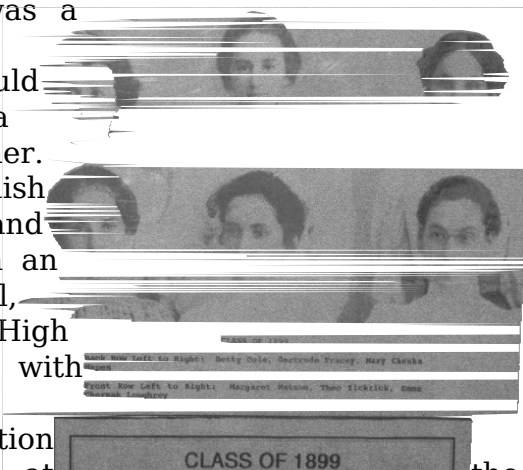
In 1892, he purchased another 100 acres of land with the aid of a loan. Now, Josef had 145 acres debt-free. He also had good help, two sons and a daughter. They were quite strong, and they did equal kinds of work. In 1903, they build a new house which cost them 1,200. They endured a great deal which is beyond description. Josef life and other accounts were written in books and donated to the Historical Society in Chattfield Minnesota. Fannie (Mary) Kwetensky, later changed to Dozark, a teacher and James' grandmother was a seamstress.

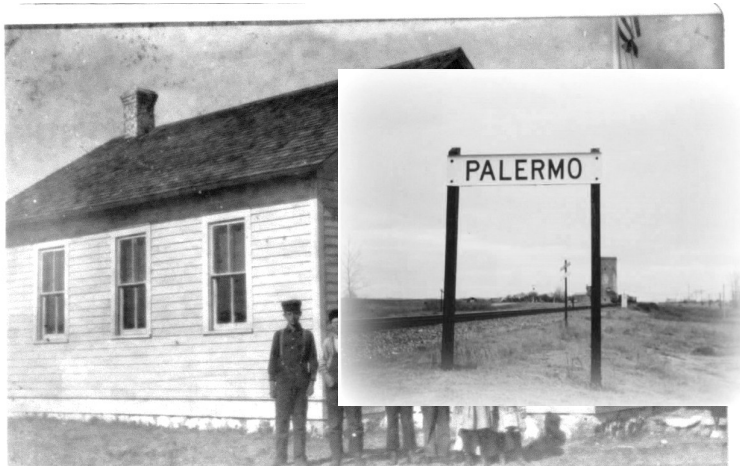
Today, we would call her a fashion designer.

She was stylish and different and graduated from an all-girls school, Chatfield High School in 1899 with a class of six.

Her graduation picture hangs at

the Historical Society of Chatfield.





In 1905, Sam Mapes, Sr., and Mary Marketta Cheska Mapes, along with their one-year-old daughter, Vera, James' mother. They homesteaded 160 acres near Palermo, North Dakota, in Mountrail County. Palermo was founded in 1902. The city's name is a transfer from Palermo, in Sicily. Mary Mapes at the time was a teacher, and Vera, James' mother, was in the first grade. She was an expert in making homemade noodles and



Remember When

by Dorothy McConnell

This picture taken in 1900 shows Mary Cheska Mapes and her country school children. It was called the "Bailey" school at that time.

Kolache, a sweet yeast roll with fruit inside. Czechoslovakian Kolache is sometimes filled with sweet fruit or cream cheese. Fresh cranberries can

be made into a fruit filling when made in a double boiler. She made the most delicious sauerkraut in barrels. Mary Marketta Cheska Mapes, died in 1971 at the age of 91. Sam and Mary created a living monument for their community and North Dakota. Their homestead today boasts a large



1897 Ad For O'Keefe & Mapes... By Mary Harrison
This ad was in an 1897 issue of the Chatfield News. Sam Mapes was my grandfather, who was 25 years old at the time. He was a skilled wagon maker and blacksmith. He exercised his artistic talents in the painted decoration of wagons, buggies and cutters. See two items about him in this week's 1897 "Remember When" below. The dray referred to was a large wagon used to haul products and luggage up into town from the train depot and to deliver groceries and other purchases from downtown stores to customers' houses.

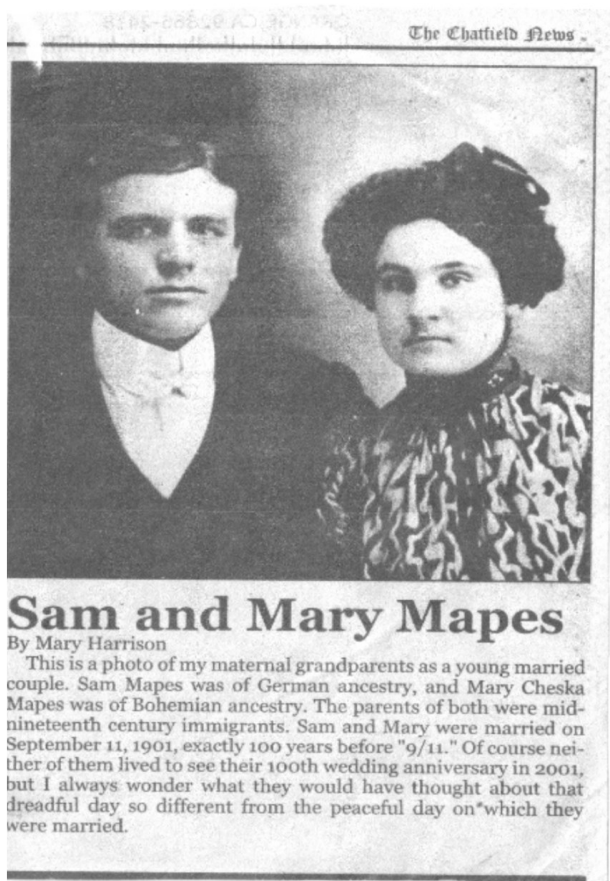
grove of willow trees. These trees could be seen for miles around. The homestead is about 45 miles west of Minot, if you ever want to visit what the neighbors dubbed "Sam's Woods."



Sam gave up the homestead in about 1910. He did not stay in the winter months and years later, Sam was forced to forfeit the land's mineral rights due to back taxes from 1930, and ironically, sixty years later oil was discovered on that same land. Sam Mapes was a hardworking man, and he possessed knowledge of land and nature. Sam cleared the rolling prairie of stones, broke the virgin sod with his plow, planted crops, and built a house with lumber he brought over from Minnesota by the rail system.

Sam and Mary worked on the land until they had "proved up" the land. For prairie homesteaders, Sam was forward-thinking and innovative. Mr. Sam Mapes had lived in Chatfield for 59 years and was

a member of St. Matthews Episcopal Church, where he served on the vestry for many years. Sam Mapes's first home was in 1905 in Palermo, N.D. From 1898 to 1920. Mr. Mapes co-owned a wagon factory on Twilford and Second St. with Dan O'Keefe. In later years, he worked as a part-time carpenter and farmer. In addition to building wagons from the ground up and by hand, Sam was among the most talented blacksmiths in the area. Many of his wagons, sleighs and cutters were decorated beautifully with workmanship, intricate hand painted designs and pride.





ND HOME THAT SAM MAPES BUILT

SAM MAPES was one of the first settlers in his area who put running water in his home for his family. By design, he constructed his home to be carved into the side of a hill. He used innovative and forward-thinking designs, such as a system of "eave spouts" or rain spouts. He created a system where pipes would run down the side of a mountain and/or a building, and the pipe would carry away the rainwater in a gutter attached to the roof. Sam used gravity to his advantage. The rainwater washing down from a hillside would wash into a cistern or rain barrel. Soft rainwater is best with soap. Cistern. Water was great for baths and laundry, and well water was better for drinking and cooking. A cistern (Middle English "cisterne," from Latin "cisterna," from "cista," "box," from Greek κίστη kistē "basket") is a waterproof receptacle for holding liquids, usually water. Cisterns are distinguished from wells by their waterproof linings. Modern cisterns range in ability from a few liters to thousands of cubic

meters, effectively forming covered reservoirs. Sam knew water fell due to gravity. Pipes leading into the house provided water for general household use and the indoor bathroom. The first one for miles was built in 1917, the year his second daughter Dorothy was born, creating the first split-level home in the area. From 1920 to 1948, Sam also ran a meat-curing business in West Chatfield. His knowledge and reputation for doing excellent work curing and smoking meat were widespread. Farmers would bring in freshly butchered pork, even by sleigh in the winter months, if necessary, for him to make into ham and bacon. Look for recipes in the back of this book. My grandma Mapes had two daughters: Vera Pool, James's mother, and Dorothy McConnel. She told us a story of my great-grandmother, Ernestine Zoske Mapes, Sam Mapes' mother. In 1900, she was on a stagecoach, traveling to her destination when she saw a bolt of lightning hitting a grain field. She was positioned only 100 feet away. The lightning bolt set the grain on fire. The shock and sound of the lightning knocked one of the horses to the ground. Farm life was extremely dangerous and hard. Vera Mapes, James' mother, was struck with scarlet fever at one time but survived. James would not have been born if she had not survived. Sam and Mary Mapes were lifelong residents of Chatfield, Minnesota. Sam had two sisters, Sarah Dovenberg and Marie Hopeman, and two brothers, Andrew Mapes, who lived in Anoka, and Adam Mapes, who was a cobbler in Chatfield.

Sam Mapes owned a meat-cutting business at his farm in West Chatfield. He cured hams and bacon from 1920 to 1950. Farmers came from all over to buy his cured hams. They came in their sleighs during the coldest of months and in the dead of winter to bring their meat to become ham and bacon. At that time, it was his full-time business.

Many years later, farmers remembered Sam and how delicious his ham was. We can now publish his secret process.

The process of curing meat is a race against time and bacteria. The clock starts as soon as the animal has been killed and butchered. The bacteria count in the animal is as low as possible. The brine used in curing is made with saltpeter, which gives "ham" its pink color. No amount of salt or sugar can produce pink meat. The process of rubbing the meat with a mixture of salt, brown sugar, pepper, and cloves is the perfect recipe for great cured meat.

Thereafter, you must immerse the meat in the brine for two months. It is imperative that the meat be turned often; the curing process includes a smoke house. This imparts flavor to the meat while removing excess moisture. Smoking has a drying effect that kills bacteria on the outside of the meat. Smoke is no substitute for curing; it just adds flavor.

After the meat is cured and smoked, you must wrap it in cheesecloth with a rope so it can be hung in a root cellar. A root cellar is a structure, usually underground or partially underground, used for storage of vegetables, fruits, nuts, or other foods. Its name reflects the traditional focus on root crops stored in an underground cellar, which is still often true. A wide variety of foods can be stored for weeks or months, depending on the crop and conditions. The structure may not always be underground, so an attic is acceptable.

Before you can cook the meat, you must give it a good old-fashioned scrub with a stiff brush. Soak the meat in water overnight and cook it for several hours to draw off the salt. If ham and bacon are cured with the skin on, the skin would be hard to



manage. You can cut it off and cook the rind in an oven to make "crackling" for a snack.

Salt pork is made from the lower half of the sides of a hog. You would cut this meat into sections, rub it with salt, pack it in a crock, and let it stand overnight. In the morning, you must pour the brine over the meat and put a weighted cover on the meat to keep it immersed in the brine. Use a plate or glass jar with water in it. Pork or meat can be kept in the brine until it is used.

You can cure meat with salt alone, but the meat comes out hard as a rock and not very tasty. If you value your teeth, you will not just cure meat with salt. It takes months to cure meat. and a day or two to prepare for its consumption. Sugar, saltpeter, and spices help improve the quality of the meat and repel insects. The old-fashioned way of branding the meat is by cutting strips in the meat that represent the initials of the butcher.

Large meat cutting houses have taken over since the Meat Inspection Act of 1906, U.S. legislation signed by President Theodore Roosevelt on June 30, 1906, that prohibited the sale of adulterated or not properly branded livestock and derived products as food and ensured that livestock were slaughtered and processed under sanitary

conditions. For many years, people have taken pride in this process. They fed their families for thousands of years, but without this "Act," times changed, and jobs were lost as a result.

A small operation has closed its doors; they were experts in this field of feeding people. Trying to make home-cured hams that have just the right flavor and not too much of the cure is difficult. It takes practice. If you try to do it the way this chapter instructs you to, you will create hams that bacteria cannot live in. "POOL HAMS" could only be eaten if you boiled the curing brine out of them. It is a process. There is no way you can slice off a piece of meat and eat it for breakfast the way you would with a modern ham. You must simmer it in a Dutch oven to draw the salt off.



"It takes months to cure meat, perhaps a day or two to prepare for its consumption."
 Anne Everson

Celebrating two anniversaries on the same day was Neighbor Mary Mapes of the Chatfield, Minn., camp, who was presented the Society's gold 50-year membership pin on her 90th birthday. The honoree is pictured below, right, being "pinned" with the jewel by Neighbor Elizabeth Scott, recorder, at left.



VERA MAUDE MAPES POOL

Memorial Obituary

Entered into Eternal Rest
Wednesday, Dec. 20, 1989

VERA MAUDE (MAPES) POOL

Vera Maude (Mapes) Pool was born June 29, 1904 at Chatfield, MN to Sam and Mary Chaska Maples. She was baptized and confirmed at St. Matthews Episcopal Church, Chatfield. Part of her early childhood was spent at Palermo, North Dakota where her father homesteaded and her mother taught school. In 1910 they returned to Chatfield where Vera attended school, graduating with the High School Class of 1922. She attended Winona Teachers College, graduating in 1925. She taught school in rural Chatfield, Goodhue, Chandler, and Atkin, MN.

On June 24, 1939 she and Dan Pool were married at Chatfield. They farmed in Fenton Township, Murray County for 33 years, retiring in Chandler in 1966. Dan passed away in 1970. Vera enjoyed sewing as a hobby. Her favorites were quilts for church projects and simple baby quilts. She was a member of the Trinity Lutheran Church and of the ELCA Women. She was a Charter member of the Chandler American Legion Auxiliary, having been a member over 50 years. She also was a 50 year member

of the Royal Neighbors of America, Chatfield. She enjoyed many activities with the Chandler Senior Citizens. Due to failing health, Vera entered the Slayton Manor Care Center last May, and passed away there on December 20, 1989 at the age of 85 years.

Survivors include 4 children and their spouses: James and Brenda Pool, Orange, California; Ronald and Mary Mesner, Chandler, Minnesota; Douglas and Arlyss Pool, Apple Valley, Minnesota; and Robert and Ann Pool, Orange, California. She was blessed with 10 grandchildren and 6 great grandchildren. She is also survived by one sister, Dorothy McConnell, Chatfield and one cousin Ladice Miller, Winona, Minnesota and several nieces and nephews. Her parents and husband preceded her in death.

Funeral Services were held Saturday, December 23, 1989 at 1:30 p.m. at Trinity Lutheran Church, Chandler, Minnesota with Pastor Robert Moritz officiating.

Palbearers were James Pool, Douglas Pool, Robert Pool, Tom Mesner, Wes Hofkamp, David Tingle. Interment was in Chandler Lutheran Cemetery, Chandler, Minnesota.



VERA MAPES

Vera Mapes at 20 (second one bottom on right)





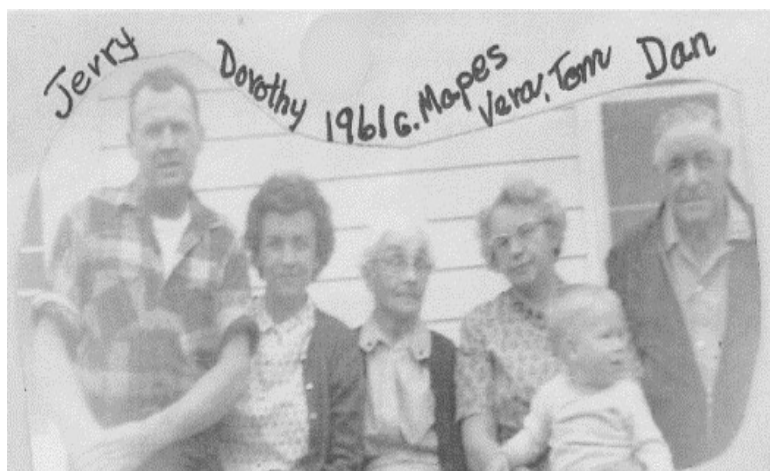
DAN AND VERA MAPES





Vera

Mapes Pool



LADICE DOVENBURG MILLER



James' great aunt, Ladice, was named after two queens who reigned in Germany, later established as Alsace Lorraine. Laodicea is the Biblical source of Ladice. For years, she corresponded with another Ladice near Decorah, Iowa.

She took piano lessons at an early age, but her father bought a player piano, and that put an end to the lessons. She was thin and dark-skinned. She grew up eating powdered sugar, hoping to lighten and plump up her dark skin.

Her brothers paid her pennies and nickels to soften up their father when they needed permission to do something for which he might otherwise be less than receptive.

When chicken was served at the dinner table, brother Vernon was always first to snatch the fried liver, not because he liked it but because Ladice enjoyed it and would pay a penny for it. She attended Normal Training after high school to become a teacher. Five of her girlfriends formed a club. "BVD" (Be Very Dignified), and they played the ukulele and danced.

She taught 39 students, from kindergarten through eighth grade, for \$55 a month, which included doing janitorial work, building the fire in the stove before school, and cleaning the outdoor toilets. In 1918, she was ahead of her time. After teaching country school, she turned to reporting the news and did so for newspapers in Rochester, LaCrosse,

Harmony, and Winona for the next twenty-six years.

She was on the job during the famous bootlegger case when the crooks shot the two brothers out by the grain stacks where they had hidden the liquor. She is remembered for her good rapport with the pupils, who recall her taking them for rides during the noon hour in her white-wheeled, five-passenger Roadster, which was a novelty in 1920.



She knew everyone in town and had a spirited personality. Soon after she graduated from Preston High School in 1928, she bobbed her hair, a radical style just coming into vogue in the eastern United States.

This racy departure from the norm and standards that had reigned supreme for decades so shocked the members of the school board that they peremptorily fired her. The following year, however, they relented and hired her back; the sprightly young teacher by then had a stylish haircut, snappy brown eyes, and a vivacious personality.

She was known as a "Flapper of the Twenties." She was immensely popular with the younger crowd in town, who shared her enthusiasm for energetic dance steps such as the Charleston and the Black Bottom. She was civic-minded and active in many organizations: a charter member of the American Legion Auxiliary, the Royal Neighbors of America,

The Eastern Star, and the Methodist Church, where her boundless energy helped these and many other groups and organizations.

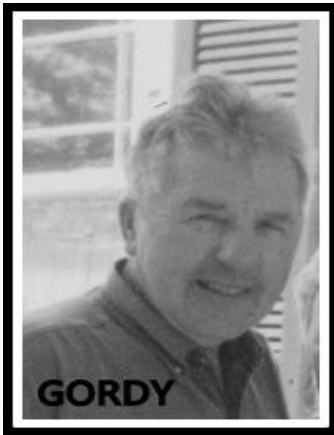
She became her father's chauffeur, George Dovenburg, a.k.a. "Dovely," as he performed his duties as a road overseer, a position he held for twenty-five years. He also worked for the Preston Fire Department for sixty-four years, beginning as a fourteen-year-old and fighting fires in bucket brigades before becoming Chief for thirty-seven years.

In 1937, she married Harry Miller, who worked for the Telephone Company. In 1947, they moved to Winona, and she continued her civic duties in Preston. She re-established her activities in Winona while maintaining a huge list of correspondents that continued to grow for the rest of her life. After they moved to Winona and she was living alone in her trailer house in Red Top Court, she kept track of her neighbors, all of whom lived in awfully close quarters.

It started in 1950, when middle-aged couples residing in the court visited back and forth. She received over 300 greeting cards for her last birthday in August 1995, and her Christmas list was so long that she had to start addressing envelopes in early September to get them to their recipients on time.

In her later years, she hosted a steady stream of visitors, always treating them, regardless of the size of the group, to a full, filling, and delicious meal at the Hot Fish Shop.

A visitor did not leave her home without an armload of gifts: candy, nuts, note paper, magazines, and cosmetics.



**MR.
GILBERTSON**

GORDY

Gordon Gilbertson, "Gordy," was the reason I moved to California. His dad was a friend of James's father. Gordy was one of my best friends. He was born in 1935 and died in 2007. In the fall of 1954, Gordy asked James if he wanted to take a ride to Bellflower,

California.

Skipping a few years into the future, in 1958, "Gordy" married Naomi, moved to Needles, and then to Lake Havasu City, AZ. There he owned and ran a residential and commercial roofing business. He was the past president of the Lake Havasu City Optimist Club, co-founder of the Lake Havasu City Salvation Army Division, and a member of the Lake Havasu City and Bullheaded City Builders Association. He was incredibly involved with the Trinity Lutheran Church in Chandler and the Mt. Olive Lutheran Church in Lake Havasu City.

"Gordy" was proficient at woodworking, collecting antiques, gardening, table games, 4 wheeling, fishing, and camping. His grandparents once owned Lost Timber, which later became a Bible camp under new ownership in Chandler, Minnesota. "Gordy" had one son, Jay (Paula), and one daughter, Sandy (Ken) Hope. He was blessed with two grandchildren, Randi (Josh) Clifton and Kali Hope. They all live in Lake Havasu City, AZ. I can remember how "Gordy" and I met like it was yesterday. We were friends in grade school and church. He was about six months older than me. He left school early and never finished high school.

He worked with the area farmers. I graduated from high school.

James worked with the Dobson Brothers Excavating Contractors company on the "Gas Pipeline" in Luverne, MN. Every day in the United States, several million cubic feet of natural gas travel through an underground delivery system to 64 million utility customers. The gas is extracted from the earth and fed into gathering and transmission lines that bring supplies to all regions of the United States. Some natural gas is stored underground for later use. Natural gas is brought to utilities' "gate stations," which feed into gas mains, then to your homes and businesses via service lines. 15

One day Gordy said to James, "Let us go to California, I have a guy that we can ride with, and we only need to pay for the gas." James said sure, and within two days, they were headed to California. James jumped at the chance to see another part of the United States and felt comfortable going because he knew his fathers' sister, Josie Buysman, and her husband lived in Bellflower, California.

Moreover, they rented a room from them for about two months. They both found factory jobs in Paramount, manufacturing bathroom tiles. They stayed and worked for that ceramic tile factory for about three months. When they both had money to purchase cars, they did. James worked the days, and Gordy worked the evening hours.

Thereafter, they both worked for General Motors in South Gate, California. South Gate Assembly was a General Motors automobile plant found at 2720 Tweedy Boulevard in the Los Angeles suburb of South Gate, California. It opened in 1936 to build B-O-P cars for sale on the west coast. It was

the first GM plant to build multiple car lines, resulting from a Depression-spawned move to cut production costs by sharing components and manufacturing. South Gate was the second of several B-O-P "branch" assembly plants, part of GM's strategy to have production facilities in major metropolitan cities. Engine block and cylinder heads were cast at Saginaw Metal Casting Operations, internal engine components were created at Bay City Powertrain and the engines were then assembled at Tonawanda Engine and Romulus Engine. During World War II the plant-built Stuart M-5 and M5A1 Light Tanks at 500 per month. The location was under the management of GM's newly created Buick-Oldsmobile-Pontiac Assembly Division created in 1945.



Ernestine Zonke Moebis - 1886
Sam Mapes' mother



Katherine Moebis Anstett and Michael Anstett
Sam Mapes' aunt and uncle



Sam Mapes - 1895



Sam Mapes and his sister Marie Mapes Hopeman

SECRETS

Club Soda is a replacement for water or milk in pancake or waffle mix. It makes them light and airy--Kevin Foss

During World War II, milk weed pods were collected for the war effort. The pods were used for parachutes. -- Ronald Mesner

Tomatoes were poisonous and after no one died after eating them, they were named love-apples. - Stephen Eason

Bill Thomas donated 15 of Effie Parnell's paintings to me and we donated them to the school, and

eventually transferred to the Chatfield Historical Society.

The Perrington Civil War letters were given to me by the great grandfather of Faye Jackson-- Dorothy McConnell

Before insecticides were invented, bugs were taken off the plants by hand and workers were paid about 2 cents per bug.

Old car doors became sleds in the winter and cricket played with a stick.

Oklahoma and Nebraska blow dust into Minnesota.
-Mary I am not going to tell you this one, because if one person knows it is considered "no longer called a secret.

FOODS FOR THOUGHTS

Cookies are a staple in any culture, they are a snack and a treat. Sometimes even a bribe tool. The Pool family has put together a cookbook. Cookie munchers everywhere will have a field day munching their way through the cookies they bake. Recipes from every mother we could talk to are listed in this bulletin. A love of cooking is a love of life.

MIXED NUT BARS

Whole graham crackers (one store bought box)

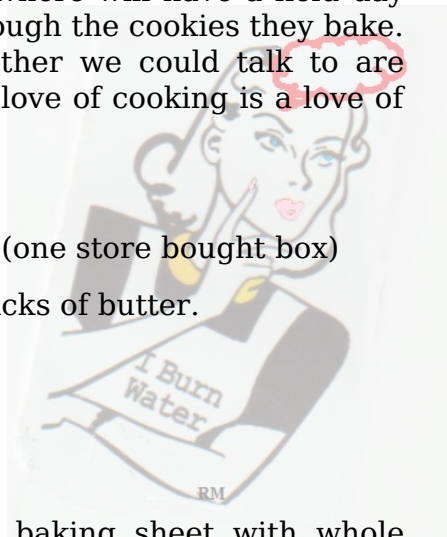
1 can assorted nuts 2 sticks of butter.

1 cup. Chocolate chips

1 cup. Brown sugar

3 tbsp. white corn syrup

Cover the bottom of a baking sheet with whole graham crackers. Sprinkle nuts and chocolate onto the top of graham crackers. Melt butter in a heavy saucepan with brown sugar and corn syrup. Boil



the mixture for three minutes and drizzle over nuts and chocolate. Let the sheet cool and then cut into squares or rectangular hunks.

SPECIAL K. BARS

1 cup. Sugar 1 cup. white syrup

½ cup peanut butter and ½ cup butter

Mix and boil together: then add.

6 cup of Cereal (any)

Frosting: ¾ c Choc. Chips

¾ cup butterscotch chips

Melt together and spread over cereal mixture.

MAPES FUDGE

3 cups sugar 1/8 teaspoon salt

2/3 cup Hershey© cocoa and ¼ cup or ½ stick butter.

1 ½ cups whole milk and 1 Tsp pure vanilla extract

Line an 8- or 9-inch pan with foil. Extending foil over edges of pan. Butter the foil. Mix sugar, cocoa, and salt in a heavy 4-quart saucepan. Stir in milk. Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil. Boil without stirring until mixture reaches 234 degrees Fahrenheit on a candy thermometer—or until a small amount of mixture dropped into very chilly water forms a soft ball which flattens when removed from water. (Bulb of thermometer should not rest on bottom of saucepan.) Remove from heat if ready. Add butter and vanilla.

DO NOT STIR. Cool at room temperature to 110 degrees Fahrenheit (lukewarm). Beat with a wooden spoon until fudge thickens and just begins to lose gloss. Quickly spread into prepared pan;

cool completely. Cut into squares. Store in tightly covered container at room temperature. About 36 pieces or 1 $\frac{3}{4}$ pounds this mixture will make. Variation: Beat fudge as directed and immediately stir in one cup chopped black walnuts. This must be done quickly as the fudge is beginning to lose its gloss and before you spread it into the pan.

MAPES DIVINITY

2 ½ cups granulated sugar.

¼ teaspoon salt

½ cup light corn syrup

¾ cup chopped pecans or walnuts

½ cup water

2 large egg whites, room temperature

1 teaspoon vanilla

½ cup chopped candied cherries

In a medium sauce pan over a medium high heat, heat sugar, salt, syrup, and water until they begin to boil. Stir this mixture constantly until it is dissolved. Set candy thermometer in place and continue cooking over medium- low heat, not stirring, until mixture reaches a temperature of 266°F degrees. While the syrup mixture is cooking, beat the egg whites with an electric mixer at high speed, until stiff peaks form. While beating, pour the hot syrup slowly into the egg whites. Beat for about 2-3 min, until mixture is no longer glossy. Add vanilla and turn to low speed. Continue beating until the mixture holds its shape when dripped from a spoon. Stir in pecans and chopped candied cherries. With a light buttered teaspoon, drop onto waxed paper. Work as quickly as possible. If the mixture becomes thicker and unworkable, add a few drops of water. Let stand until dry. Store in tightly covered container.

INFINITELY CHOCOLATE MACAROON, BY PIERRE HERMÉ

Submitted by TOM / @Twitter

Recipe for 72 macaroons (about 144 shells)

Infinitely Chocolate Ganache

500 g liquid fresh cream and 145 g butter at room temperature

500 g dark chocolate (Pure Origin Brazil, Plantation Paineiras 64% cocoa or Manjari, Valrhona)

RECIPE-- Cut the butter into pieces. Put the chopped chocolate in a bowl. Bring the cream to a boil. Pour it in 3 times over the chopped chocolate and mix between each operation. As soon as the temperature of the mixture is at 50°C, gradually incorporate the pieces of butter. Mix in three successive operations in which you will pour a third of the liquid each time while mixing gently with a spatula or a whisk until the ganache is smooth. Pour into a casserole dish. Glue a transparent film in contact with the ganache. Keep in the refrigerator until the ganache is creamy. It is normal for the ganache to slice when pouring the cream. It is the fat molecules in cream and chocolate that split. Simply continue mixing according to the procedure showed in the recipe, you will obtain a beautiful shiny and creamy ganache.

*Behold The Infinitely Chocolate Macaroon, By
Pierre Hermé*

CHOCOLATE MACARON COOKIE

120 g cocoa mass (or 100%
cocoa dark chocolate)

300 g ground almonds and

300 g icing sugar



110 g "liquefied" egg whites (about the egg white of 4 small eggs)

A few drops of liquid carmine red food coloring

300 g caster sugar and 75 g mineral water

110 g "liquefied" egg whites (about the egg white of 4 small eggs)

Sift the icing sugar and almond powder. Put the chopped cocoa paste to melt at 50°C in a bowl in a bain-marie. Mix the coloring into the first weight of whites. Incorporate them into the icing sugar-almond powder preparation without mixing them. Boil the water and the sugar to 118°C. As soon as the syrup is at 115°C, simultaneously start whisking the second weight of egg whites. Pour the sugar cooked at 118°C Cover the whipped egg whites. Whisk and leave to cool to 50°C before incorporating them into the icing sugar-almond-egg white preparation, mix and add the melted cocoa paste while allowing the paste to fall. Pour into a smooth no. 11 piping bag.

DRESSING AND COOKING ● Cocoa powder (Valrhona)—

Using a pastry bag fitted with a nozzle of about 1.2 cm in diameter, shape circles of dough about 3.5 cm in diameter, spacing them every 2 cm on the baking sheets. lined with parchment paper. Tap the plates on the work surface covered with a kitchen towel. Sprinkle with cocoa powder. Let the shells crust (dry) for at least 30 minutes at room temperature. Preheat the oven, rotating heat at 180°C (th.6). Slide the sheets into the oven. Leave to cook for 12/13 minutes, opening the oven door quickly twice during cooking. Once out of the oven, slide the shells onto the work surface and let them cool.

ASSEMBLING THE MACAROONS

Pour the ganache into a smooth no. 11 piping bag. Generously garnish half of the shells with ganache. Cover them with the other shells. Store the macaroons for 24 hours in the refrigerator. Take them out of the fridge 2 hours before tasting them.

COOK OR NOT TO COOK—

Why should you cook at home? You want to serve yourself and/or your family nutritious meals. You want the right amount of vitamins and calorie rating of common foods to enter your menu of delicious meals and a balanced diet. You might want to hire a dietitian and super model to help, like

Maye Musk. found at <http://www.mayemusk.com> will help you make delicious food. Food is the life-giving material that builds healthy bones and bodies. It keeps the body in repair. Scientists continue to prove that proper food is vital to normal growth, strong bones and teeth, more years at life and a cheerful disposition.

Healthy homemade meals need cost no more money or trouble the deficient meals. Daily Dietary Allowances are for various nutrients believed to be necessary for people of varied sizes and ages. Nutrients in foods can be grouped as proteins, minerals, vitamins, fats, and carbohydrates, meaning sugar and starches. Minerals like proteins are essential to every part of your body. They also help keep our organs working smoothly. A small amount is necessary in our blood, muscles, and nervous system.

Calcium is a mineral vital to our bones, teeth, and health. A small amount is necessary in our blood, muscles, and nervous system. Humans need to get calcium through milk, cheese, ice cream, and other dairy items. As we grow, we need calcium, and it is extremely important for the rest of our lives. Cottage cheese, cooked broccoli, and cheddar cheese have a great amount of calcium. Throw in your tummy green leafy vegetables too. "It is wise

to ingest eat your vitamins in food rather than drugs*.”

*Food and Nutrition Board, National Academy of Science-National Research Council.



GLORIFIED RICE

1 9 oz cash crushed
pineapple, 2/3 cup of
packed precooked rice
and 2/3 cup of water
half a teaspoon of salt
one and 1/2 cup of tiny

marshmallows

one fluffy ripe banana (diced) and two teaspoons of
lemon juice

One Cup of whipped cream (whipped)

Drain the pineapples, reserve syrup in saucepan
combines rice water syrup and salt mix just two
moisten rice bring quickly to a boil cover and
simmer 5 minutes remove from heat let stand 5
minutes add the marsh watch marshmallows,
pineapples, banana, and juice cool fold in the cool
whipped cream chill it should serve 8 to 10.

RAISIN

2 1/4 cups milk and two slightly beaten eggs.

two cups one-inch old breadcrumbs cubed.

1/2 a cup of brown sugar and 1/2 teaspoon of
cinnamon

one tablespoon of vanilla

1/4 teaspoon of salt half a cup of seedless raisins

Combine milk and eggs pour over bread cubes stir
in remaining ingredients per mixture in eight-inch
round baking dish placed in shallow pan and over
rack pour hot water around it 1-inch-deep bake at
350 degrees about 45 minutes or until the knife
inserted halfway between the center and the outer
comes out clean.

NOT THAT TYPE OF A DATE PUDDING

Gently beat three eggs for one minute; add 3/4 cup
sugar.

Preheat your oven to 350 degrees.



Blend well sift together
1/4 cup sifted all-purpose
flour.

one teaspoon of baking
powder

1/4 teaspoon salt then
fold into egg mixture,
fold in one cup each
chopped dates and
chopped walnuts turn

into greased 8 by 8 by 2-inch pan bake at 350
degrees about 40 minutes or until done cut up 8
squares and serve warm with your favorite ice
cream.

CRÈME BRÛLÉE

Prepared stirred custard with a light cream
instead of milk, cool, pour into 8-inch round baking
dish, chill, shift three quarter cup brown sugar
over custard, set in shallow pan, place around 30
ice cubes in a little chilly water, boil four inches
from heat about 5 minutes until custard has bubbly
brown crust, serve immediately or chill served
over peaches. Make about four or five servings of
custard.

You combine the ingredients for a baked custard
except vanilla, cook in a double boiler, over hot not
boiling water, stirring continuously as soon as
custard coats metal spoon remove from heat, cool,
at once place in a pan and stick in a bowl of chilled
water and stir a minute or two and add vanilla and
chill and serve. For baked custard three slightly
beaten eggs 1/4 cup sugar 1/4 teaspoon salt two
cups of milk scolded half to one teaspoon of vanilla
oven should be at 325°F preheated. Combine your
eggs sugar and salt slowly stirring to slightly
cooled milk and vanilla set 65 oz. custard cups in a
shallow pan on the oven on the rack, pour hot
water around them one inch deep. Pour in custard

bake and slow oven at 325°F degrees about 40 to 45 minutes or until knife inserted off center comes out clean serve warm or chilled to unmold chilled cup custard first loosen edges then slip point of a knife down sides and let the air in invert.

OVEN CHART *(remember all ovens are different)*

Terribly slow oven 250-275 degrees

Slow oven 300-325 degrees

Moderate oven 350-375 degrees

Hot oven 400-425 degrees

Ridiculously hot oven 450-475 degrees

Extremely hot oven 500-525 degrees

ROASTING TEMP

BEEF

Rare 325 at 20-22 min per pound

Medium 325 at 24-27 min per pound

Well-done 325 at 29-32 min per pound

Veal 325 at 35-40 min per pound

Lamb 325 at 30-35 min per pound

Fresh pork loin or blade 325 at 35-40 min per pound

Crown 325 at 50-55 min per pound

Rolled roasts allow 10 min per pound.

Chicken 400 1 ¾-2 ¼ hours

Duckling 325 1 ½-2 hours

Turkey 8-12 lbs. Open pan 325 4-4 ½ hours/In foil 450 at 2 ¼ -3 hours

THERMOMETER READING FOR MEATS

Beef—Rare 140 degrees, med 160 degrees, well - done 170 degrees.

Veal— 170 degrees, Lamb 170-180 degrees, fresh pork 185 degrees, Turkey in open pan 195, in foil 190 degrees.

COOKIE TEMPERATURES

Drop—350-400 8-15 min Rolled—350-375 5-12 min

Refrigerator—350-400 8-15 min Filled—350-375 8-12 min

Bars—325-375 10-35 min

CANDY & FROSTING TEMPERATURES

Temperature of syrup

Thread -230-234 Soft ball 234-238

Medium ball 238-244 Firm ball 244-248

Hard ball 248-254 Very Hard ball 254-265

Lite crack 265-285 Hard crack 290-300

POUND THE PROTEINS

Proteins are nitrogen that have substances that are essential to every living cell in our body. These proteins are used for growth. Our muscles and organs need them to stay healthy. They also give the body energy but most importantly they build tissue hair, fingernails, blood, and skin. Every part of the body must have protein. Our body demands the nutrients. Protein foods are high in quality because they are a complete assortment of all the essential protein parts, such as amino acids.

This qualifying protein comes from meat, eggs, milk and from plants such as soybeans, peanuts, and certain nuts. The protein in flour bread and cereal is better used in our bodies when mixed and served with a small amount of animal protein. Cereal with milk becomes good protein in the same way a meat, egg and cheese sandwich allow for a good protein breakfast. Fish, chicken, eggs, milk, American cheese, cottage cheese, dried beans, peanut butter, oatmeal, and macaroni are all a useful source of proteins. Iodine is essential as well. Our bodies need a small amount of iodine to keep the thyroid gland in good working order. Iodine in vegetables and fruit depends on the amount of iodine in the soil where they are grown and if you do not live on a seacoast where the salt spray brings iodine to the soil, you need to use iodine table salt. Vitamin A, B, and C are great and essential as well. For proper growth, ask your dietitian or doctor, how you can get more out of



these wonderful vitamins.

BAKING TIPS TO LIVE AND LEARN

are Common problems easy to solve with these helpful tips. We

will first write the common failure and then the cause of the failure. Thereafter, it is your job to figure the rest out. Best of luck to you.

FAILURE and CAUSE

BISCUITS Rough--Insufficient mixing

Dry--Baking in to slow an oven and handling too much.

Uneven browning—Cooking in dark surface or pan, too high a temperature and/or rolling the dough too thin.

BREADS Porous/crust is dark and blistering. -

Over-Rising or cooking at too low a temperature

Just under the crust--Over - rising.

It did not rise--Over - kneading or using old yeast.

Is streaked--Under - kneading and not kneading evenly.

Baked unevenly. --Using old, dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature

CAKES Cracks and uneven surface--Too much flower, too hot an oven and sometimes from cold oven start.

Dry--Too much flower, too little shortening, too much baking powder or cooking at too low a temperature.

Sticky crust--Too much sugar

Coarse grained --Too little mixing too much, shortening, too much baking powder, using shortening too. soft, and baking at to lower a temperature.

Heavy--Too much sugar or baking too short.



Fallen--Using insignificant flour under baking too much sugar too much shortening or not enough baking powder. Uneven color--

Cooking at too high of a temperature, crowding the OVEN shelf and not allowing at least two inches around pan or using dark pan.

Uneven Browning--Not mixing well.

COOKIES Uneven Browning--Not using a shiny cookie sheet or not allowing at least two inches on all sides of cookie sheet in oven.

Soggy cookies--Cooling cookies in the pan instead of a rack

Excessive spreading of cookie--Dropping cookies into hot cookie sheet not chilling dough or not baking at correct temperature

MUFFINS Coarse textured--Insignificant stirring and cooking at too low a temperature.

Tunnels and muffins peaks in center and soggy texture--Overmixing

PIES Pastry crumbles--Over mixing flour and shortening.

Tough pastry--Using too much water and over mixing the dough.

Pie did not brown, fruit or custard--Bake at a constant temperature 400 to 25 degrees in Pyrex or enamel pie pan.

THE SWAP-A-ROONEY

When you become efficient at cooking and baking, you can switch out one ingredient for another. Common "Swap-a-Rooney," as James calls them are interesting and useful.

1. One whole egg, for thickening or baking, you may use two egg yolks, or two tablespoons if

dried whole egg plus two and a half tablespoons of water.

2. One cup butter or margarine for shortening, you may use seventh eight cup of lard, or rendered fat, with half teaspoon salt, or one cup hydrogenated fat with a half teaspoon salt.

3. One square ounce chocolate, you may use three or four tablespoons coca plus a half tablespoon fat.

4. One teaspoon double acting baking powder, one- and one-half teaspoons of phosphate baking powder or two teaspoons of tartrate baking powder.

5. Sweet milk and baking powder for baking, you may use equal amount of sour milk plus a half teaspoon soda per cup. Each half teaspoon soda with One Cup sour milk takes the place of two teaspoons of baking powder and 1 cup sweet milk.

6. One Cup sour milk for baking, you may use One Cup sweet milk mixed with one of the following: one tablespoon vinegar or one tablespoon lemon juice or one and 3/4 teaspoons cream of tartar.

7. One Cup whole milk, you may use half a cup of evaporated milk plus a half a cup of water or 4 tablespoons dry whole milk plus One Cup of water or 4 tablespoons nonfat dry milk plus two teaspoons table fat and 1 cup water.

8. One Cup skim milk you may use 4 tablespoons nonfat dry milk plus One Cup water.

9. One tablespoon flour, for thickening or you may use 1/2 a tablespoon cornstarch, potato starch, rice starch, or arrow route starch or one tablespoon granulated tapioca.

10. One Cup cake flour for baking or you may use 7th 8th cup of all-purpose flour.

11. One Cup all-purpose flour or baking breads or you can use up to a half a cup bran, whole

wheat flour, or cornmeal plus enough all-purpose flour to fill a cup.

12. Butter may be the simplest substitute for lard. With some minor modifications to your recipe, butter can help keep the taste and texture of your final product. This makes butter a great option for pie crusts, tortillas, tamale dough, and more.

HERB GUIDE

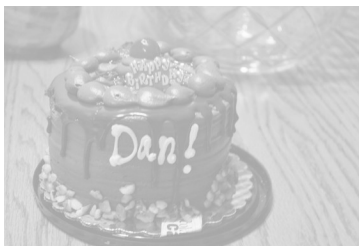
Not herbs or spices are listed. But this is a great start. Have fun and research your own spices and herbs.

Sage—This herb is found in former Yugoslavia, Italy, Greece, and Spain. It is a shrub and of the mint family. It has a pleasant aromatic odor and a slightly bitter taste. This herb has fantastic uses, besides clearing spirits away from a haunted home. It is good with stuffing's, pork roasts, sausages, poultry, and hamburgers. You can purchase it as a leaf, rubbed or powered.

Fennel—This herb is found in India, France, and Argentina. It is dried fruit of herb in the parsley family. It consists of tiny yellowish-brown seeds and has a licorice flavor. This wonderful herb can be used for soup, fish dishes, sauces, sweet pickles, breads, and rolls. It is available whole or ground.

Tarragon—This herb is found in France and the United States. It is a leaf and flower on top of a plant. It has a pungent flavor resembling licorice. Use this herb creatively in fish sauces, egg and cheese dishes, green salads, pickles, vinegar, chicken, tomatoes, sauces for meats and vegetables. Available whole or ground.

Thyme—This timeless herb is found in France and Spain. It is a member of the mint family, with short brown leaves, it has a warm aromatic odor and pungent flavor. It is well used with soups, clam chowders, stuffing's, beef, lamb, veal, and pork



dishes. Oysters, eggs, cheese, bean and vegetable soups, and fish.

Parsley—This herb is found in the United States and Europe. It has a tiny green leaf, and it grows in clusters in a low plant. It boasts a mild but tangy flavor. This herb is available whole, ground or as flakes.

Savory—Found in France and Spain this Herb is from the mint family. It has a very pungent flavor, and it is great with eggs, meat, salads, chicken, soups, and stuffing's. It is available whole or ground.

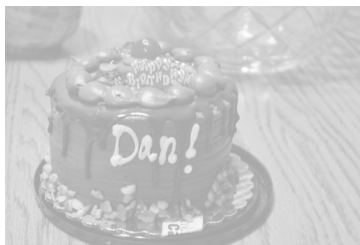
Dill—This herb is found in India and the United States. It is fruit of the parsley family. It has an aromatic odor with delicate caraway flavor. It blends well with fish dishes, cream and cottage cheese, potatoes, fish and vegetable salads, pickles, and tomatoes. It is available whole or ground.

Basil—Found in India, Western Europe, and the United States. This pears well with tomatoes, peas, squash, lamb, fish, eggs, tossed salad, cheese, duck, potatoes, and it is available whole or ground.

Bay Leaf—This herb is plentiful and found int Turkey, former Yugoslavia, Portugal, and Greece. It is green, aromatic and a leaf of a laurel tree. It boasts a pungent flavor. Only available in whole leaf.

Chervil—This herb is found in France and the United States. It is a member of the parsley family with feathery leaves. It has a mild and delicate flavor. It goes well with eggs and cheese dishes, chicken, peas, spinach, green salads, and cream soups. It is available whole or ground.

Oregano—This herb is found in Mexico, Italy, Chile, and France. It is a member of the mint family. It has a light-green color to its leaves and



vegetable, and fish salads. It is available whole or ground.

Mint—Found in all parts of the world, it is dried leaf of peppermint or spearmint plant. It has a strong,

sweet odor and pleasantly bitter taste.

Rosemary—Found in Spain, France, and Portugal. This leave is of the evergreen shrub, with appearances of curved pine needle. It has an aromatic odor with a slightly piny taste. Available in whole shrub stems or ground.

Marjoram—Found in France, Germany, and Chile. This herb is a member of the mint family as well. It has an aromatic odor. It is good with fish chowders, vegetable soups, eggs, cheese dishes, stews, roast chicken, beef lamb, pork, and stuffing's. It is available whole or ground.

EMERGENCIES MAY HAPPEN

PLEASE ALWAYS MAKE SURE YOU HAVE A FIRE EXTINGUISHER ON HAND IN THE KITCHEN.

A PARTY OF 1

If you are going to have a party this is a great check list guide to use. The list is a wonderful way not to forget a party favorite.

Coffee	ham	cauliflower
Sugarloaf	beef	cabbage for
cream	roast pork	slaw
whipping	hamburger	carrots
cream	chicken for	bread
milk	chicken pie	rolls
fruit-cocktail	potatoes	butter
fruit juice	scallop	potato salad
tomato juice	potatoes	fruit salad
soup	vegetables	vegetable
oysters	vegetables	salad
wieners	baked beans	lettuce
meatloaf	beets	

salad dressing

pies

cakes

ice cream

cheese

olives

Pickles

nuts

A SECRET TO THE PERFECT PIE CRUST-- The ingredients for the perfect pie crust: 1 teaspoon salt, 2/3 cup of lard, 2 cups flower and chilly water. Cut the lard into the flower and salt mixture with a fork or pastry blender until crumbs are coarse and granular. Add 3-6 tablespoons of chilly water, a little at a time.

Mix quickly and evenly through the flower until the dough just holds in a ball. Roll half the dough to about one-eight-inch thickness. Lift the edge of pastry cloth and roll crust into rolling pin. Line pie pan, allow one half inch crust to extend over edge. Add filling. Roll out top crust, making serval slits/gashes to allow steam to escape. Place over filling. Allow top crust to overlap lower crust. Fold tip crust under lower and crimp edges with your index and thumb. Bake in a moderately hot oven at 425 degrees F. for thirty-five min.

NABISCO OREO™ CHOCOLATE CHIP CHEESECAKE

1 ½ cup Oreos, 3 eggs and 1 teaspoons flour
¼ cup butter and 2 teaspoons vanilla
3—8 oz cream cheese and 1 cup Mini Choc.
chips

1—14 oz. sweetened condensed milk

Pre heat oven 300 °F. Combine crumbs and butter, press into bottom of 9" spring form pan. In large mixing bowl, beat cheese until fluffy. Add Sweet milk and beat until smooth. Add eggs and vanilla. Mix well. In a small bowl toss together ½ cup of chips with the flour to coat. Stir into cheese mixture. Pour into prepared pan. Sprinkle with remaining chips. Bake for 1 hour or until cake springs back with lightly touched with index finger, Cool to room temperature, chill. Remove the side of pan and serve.

NO BAKE SNICKERS® PIE

1 graham cracker crust and 1—8 oz. low fat cream
1 caramel or chocolate ice-cream topping
2 large snickers bars (cut small) .1 1/2 oz. Cool
Whip ®

Use at least ½ jar of ice-cream topping and spread on the graham cracker crust. Whip together the remaining ice-cream topping and soften cream cheese. Fold in the Cool Whip, then add the Snickers pieces. Pour into crust. And refrigerate. This serves 6-8.

EGG NOODLES GRAND MOTHER MAPES

Grand Ma Mapes made the most delicious egg noodles in the world. She would simply use flour, an egg and a little salt. I do not know the proper proportions of these ingredients, so try to figure it out. She would roll the dough in a quarter inch thickness on a wooded bread board, cut the dough into noodles half an inch wide, drop them in

boiling water and taste them as they were cooking.
Have fun and experiment!

CREOLE REMOULADE SAUCE

$\frac{3}{4}$ cup vegetable oil and $\frac{1}{2}$ cup chopped green onions

$\frac{1}{4}$ cup chopped celery and $\frac{1}{4}$ teaspoon cayenne

3 tablespoons ketchup and 2 tablespoons chopped garlic.

$\frac{1}{2}$ cup chopped yellow onions and $\frac{1}{4}$ cup fresh lemon juice

3 tablespoons Creole or whole-grain mustard

3 tablespoons chopped fresh flat leaf parsley.

2 tablespoons prepared horseradish

1 tsp salt and $\frac{1}{4}$ teaspoon freshly ground black pepper.

Combine all the ingredients in a blender/food processor for 30 seconds. Transfer to an airtight container and refrigerate for two hours or more before using. The sauce will keep for at least a week. Yield: 2 cups and serve with crab, shrimp, lobster or all three.

This sauce was from Arnaud's which is still one of the French Quarter's oldest and highly regarded haute-Creole establishment.

This is Emeril's version of this piquant mustard-flavor sauce.

PENUCHE

3 cups light brown sugar, pack firmly and 1 cup milk

1 teaspoon of vanilla and 1 cup chopped nuts

2 tablespoons of white corn syrup and 2 tablespoons butter or margarine

Combine sugar, milk and corn syrup and cook it, stirring the ingredients constantly. The temperature should be at least 236 degrees, or until a little of the mixture dropped in cold water forms a soft ball. Remove from heat, drop in butter, but do not stir it in. Set aside to cool, without stirring to 110 degrees °F or until

lukewarm. Add vanilla, then beat with a spoon or electric mixer until the mixture loses its gloss, and a small amount dropped from a spoon will hold its shape. Then stir in nuts and pour into greased or oiled pan.

RUSSIAN TEA CAKES

1 cup butter and $\frac{1}{4}$ cup powdered sugar.

2 cups flour and 1 tablespoons water

1 cup chopped pecans and 2 teaspoons vanilla.

Cream together butter and sugar. Add flower, vanilla and water beating it until it looks like cookie dough. Add pecans and beat some more. Roll into small balls or logs and bake for 20 minutes at 300 degrees. Let cool for 5 minutes. Roll in powdered sugar and then finish cooling on a wired rack. Makes 5 dozen. Please do not grease the cookie sheet.

EVERYDAY USE WITH THE METRIC SYSTEM

Milk	1 liter	1.06 quarts
Butter	1 kilogram	2.0 pounds
Lemon juice	1 gram	0.035 ounces
Flour	1 liter	4.23 cups
Sugar	1 Milliliter	0.067 tbs.
Salt	1 Milliliter	0.203 tsp.
Water	1 liter	2.1 pints

TEMPERATUR

0° Celsius = 32° Fahrenheit

32° Celsius = 98.6° Fahrenheit

100° Celsius = 212° Fahrenheit

MEASURING CUPS WILL MOST LIKELY SHOW BOTH OUNCES AND GRAMS OR CUPS.

1 cup = 250 milliliters

1 quart = 1.95 l

(ml)

1 gallon = 3.8 l

¼ cup = 62-1/2 ml

1 liter = 2.1 pint

1 teaspoon = 5 ml

1 liter = 1.06 quart

1 tablespoon = 15 ml

1 liter = 0.26 gallon

1 pint = 0.47 liter (l)

HELP IN THE KITCHEN

If you are bold enough to cook cabbage, burn sugar and it will kill the odor of the cooking cabbage.

Lime in water helps with a minor kitchen burn on your skin. For more severe burns please call 911.

MEASUREMENTS AND HOUSEHOLD WEIGHTS

One quart of wheat flower = one pound or Ten eggs = one pound. One quart of Indian meal or brown sugar = one pound two ounces. One quart of (soft) butter or powdered sugar = one pound one ounce.; One quart of loaf sugar (crushed) = one pound and sixteen tablespoonfuls= one half pint

BEVERAGES THAT ARE OUT OF THIS WORLD

TEA

1 cup of sugar, 2 cups of TANG®, $\frac{3}{4}$ cup of instant tea, 1 small package of lemonade mix, $\frac{1}{2}$ tsp of cinnamon and $\frac{3}{4}$ tsp cloves. Use hot water 1 $\frac{1}{2}$ teaspoons in a cup.

BOY THAT IS GOOD PUNCH

1 qt cranberry juice, 1 pint orange juice, the juice of 2 lemons and 2 qt. ginger ale. Mix the fruit juices, pour into a punch bowl over a cake of ice. Add ginger ale. This makes about 4 quarts.

MINT LEMONADE

The juice of 6 lemons, 2 oranges, 1 orange peel. 2 cups of sugar 2 $\frac{1}{2}$ cups of water and 1 cup of mint leaves. Cook sugar and water for 5 min, cool, add juice lemons, orange. Toss in Mint leaves.

BRUNO ORANGE-LEMON WINE

After several generations of attempting to create home-made wine, we think we have the recipe down. In 1957, my dad was in California dating, my now deceased mom Brenda, and she and my uncle Doug had attempted to make Dandelion wine. There was no shortage of dandelions on their farm. Uncle Doug and my grandmother had no idea what they were doing, but they attempted it anyway. One evening a few days after she bottled the wine, they said they heard a loud Ka-Boom in the kitchen. James' grandmother mother and uncle ran into the kitchen and found wine dripping from the ceiling and covering everything in the area. Apparently, the wine was still fermenting and had exploded. The issues are the container where the wine was being made was not vented. Using a small straw will allow air to circulate in the mixture, still keeping the integrity of the container for a dry dark space for the fermenting process to work. If you mix Orange juice, sugar, warm water, and pulp. Within 72 hours you will make about 8-

10% alcohol by volume. Valencia Oranges work great for this task. You may use yeast too, if so desired. 20-Oranges and 2-Country time Lemonade Power Drink cans 19 oz./1lb 3 oz. (takes place of sugar) Squeeze the juice out of the oranges and throw in a couple of orange pulps.

Add the lemonade to the orange juice then add about a quart of hot water, not boiling just hot tap water. Add it all together in a continuous motion so it can breathe.

The fermentation process takes about 4 days. To ferment fruit, it must be "rotten."

If you do not add fermented fruit, all you will have made is sweet orange juice.

Put it in a warm dry place for approximately 2 ½ to three day. The bacteria will eat the sugar and throw out the alcohol. It knows best. That is how the fermentation process works. Do not disturb the process. If you do, it will stop "cooking" or fermenting and it will take 3-4 hours to start again. It needs to look like the mixture is boiling. You must vent the mixture, or it will blow up.

EIGHT GALLONS OF BEER ON THE WALL

1 can Malt and 6# corn sugar.

8 gallons water and Yeast to portions of water

Place 7 gallons lukewarm water in a heavy crock. Boil malt and sugar for 10 minutes in 1 gallon of water. Skim off foam and add to the crock. When the mixture is lukewarm, add yeast and test. Cover the crock and keep at 70 degrees for approximately 72 hours. Siphon into bottles and cap them airtight.

QUICK OFFICE WATER BOTTLE TEA

1 water bottle and 1 teabag of your choice

Place teabag into water bottle and let sit for a few hours, shake it a little. Drink during the day.

ELON'S ONE AND ONLY COCONUT CREME FRAICHE

1/2 cup Creme Fraiche or whipped cream & salt and pepper

and drizzle over the balls in the bag slowly.



Old Fashioned Kolaches

2 cups of water & 2 cups of cooled pitted prunes

Cook prunes until soft.

Basic roll dough:

1 pkg. of active dry yeast

1 $\frac{1}{4}$ cup of Milk from your best cow and $\frac{1}{4}$ cup of shortening.

1 egg from your best chicken and 3 $\frac{1}{2}$ cup of sifted flower

$\frac{1}{4}$ cup of sugar, 1 tsp. salt. In your most pretties mixing bowl, please combine the yeast and 2 $\frac{1}{4}$ cups of the sifted flower. Heat your milk, sugar, shortening, and salt until warm. Stir this mixture constantly until the shortening melts. Add dry ingredients, egg. Beat at a low speed with an electric mixer for 182 minutes, scraping the sides of the bowl so all the mixture is mixed. Beat three minutes at high speed. Stir in enough of the remaining flower to form soft dough. Place in a well-greased large bowl, turn once to coat both sides of the dough. Cover the dough and let it rise in a worm place until it doubles in size, 1 $\frac{1}{2}$ -2 hours should allow the dough to rise. Turn out on lightly flowered surface. Make a square out of the

dough about 4" x 4". Place a one cooked prune in the center of the square, pull all corners up over the prune. Let them rise for 45 minutes and bake them in a 375°F pre heated oven for 20 minutes.

DANDELION WILTED (DUTCH) LETTUCE SALAD

James and his sister recall, in the early spring, picking dandelion greens from their lawn. No pesticides or weed killers were used on lawns, at that time. And dandelion was not a weed, it was food for human consumption. Today, dandelions are considered a weed to some. Here is how to eat them. Sprinkle vinegar and bacon grease all over them and they will sizzle in a frying pan simply fine.

4 cups lettuce. 1 onion and 3 radishes, sliced.

6 bacon strips, diced and 2 tbsp., vinegar.

1 tbsp., brown sugar and 1/4 tsp., dry mustard.

1/4 tsp., salt and 1/8 tsp, crushed pepper.

In a large salad bowl, toss the lettuce, onion, and radishes. Set aside in the refrigerator to keep them crisp. In a skillet, cook bacon until crisp: remove with a slotted spoon to drain and place the bacon on a paper towel. Now, tend to the bacon drippings in the pan, add vinegar, brown sugar, mustard, salt, and pepper. Bring the mixture to a boil. Remove the large salad bowl from the refrigerator and place next to the bacon grease. Carefully pour it over the lettuce. Toss the bacon bits on top of the lettuce as well.

OLLIE BOLLEN (Dutch Donuts)

3 Farm fresh eggs and $\frac{3}{4}$ cup sugar and 1 vanilla bean and 4 cup flower and 2 cups of buttermilk and $\frac{1}{2}$ tsp of salt, and 1 cup of raisins and 1 $\frac{1}{4}$ tsp of baking soda and 2 tsp of cinnamon (1/2 teaspoon ground cinnamon is equal to 1, 3" stick of cinnamon) and 1 tsp of Nutmeg, Ground-- Beat the eggs and sugar, add vanilla and buttermilk, then raisins. Add the rest of the dry ingredients and stir. Deep fry at 350°F-375°F for about 3-4 minutes. Shake warm. Ollie Bollen in sugar-and cinnamon mixture.

REALLY GOOD TOMATOES

Peel and cut 6 tomatoes into little squares, slice 1 onion and 1 green pepper into the same size squares, Place in a dish, Sprinkle with some parsley.

DRESSING:

1/3 cup of Hines® Ketchup 1/3 cup of sugar
1/2 cup of olive oil 1/2 cup of red wine vinegar
Dash of Paprika, salt and garlic to pour over to marinade.

TEXAS ROCKET BBQ SAUCE

2 tbs Brown sugar, 1 tbs Paprika
2 tbs Worcestershire sauce and 1 tbs. salt, 1/8 tsp. Cayenne pepper
 $\frac{1}{4}$ cup of vinegar, $\frac{1}{4}$ cup of spring water and $\frac{1}{4}$ Hines® Ketchup 1 cup of Tomato sauce or Juice and 1 tsp. Dry mustard, $\frac{1}{2}$ tsp. Chili powder-- In a sizable pot combine all ingredients and simmer for 15 minutes until the ingredients are slightly thickened. You do not have to measure the ingredients, just use your eye for taste.

PARMESAN CHICKEN

$\frac{1}{2}$ cup of Hellman's® mayonnaise and $\frac{1}{4}$ cup grated Parmesan cheese and 4 Purdue® Chicken breasts/skinless/
4 tbs Progresso® Italian Seasoned Dry Breadcrumbs

Preheat oven to 425°. In a pretty bowl, combine mayonnaise and cheese. Arrange chicken breasts on a baking sheet. Slather each breast with the mayonnaise and cheese mixture. Sprinkle breadcrumbs on top of each chicken breast and pat them down gently on to each breast. Bake for 20 minutes or until chicken is thoroughly cooked.

FISH IN A BARREL N BEER

2 cups of Complete pancake mix

4 whole fish of your choice

1 tbs salt, 1 tbs pepper and 1 tbs lemon pepper

1 cup Louisiana Seasoned Fish Fry Mix®

1 bottle of Heineken® Lager Beer or simply Heineken the pale lager beer with 5% alcohol by volume produced by the Dutch brewing company Heineken International. Heineken beer is sold in a green bottle with a red star. Mix the pancake mix and Louisiana Seasoned Fish Fry Mix. Mix the beer and pancake batter to the consistency before firmness. Cut fillets no large than 2 inches. Season the fish fillets to taste with salt, pepper, and lemon pepper. Submerge the fish in the batter for one hour. Deep fry until golden brown draining on a paper towel. Serve with a side of coleslaw, hash-browns, tater tots or French fries. Steam vegetables of your choice in a steamer for 15 min.

CROCK POT MASHED POTATOES

5 lb. Bag of Idaho Potatoes® Peel, cook & mash.

8 oz. Package of Philadelphia Cream Cheese®

1 ½ cup of Breakstone® sour cream

2 tbsp. Breakstone® butter. Melted and 3 tsp. of onion or garlic salt.

½ tsp. of pepper and 1 ½ tsp. of Salt

Mix and combine all the ingredients. Pour it into a crock pot. Cook on low for 5-6 hours. Potatoes can be prepared three days in advance to save time.

POOLS PORK CHOPS IN BEER

2 cups of Hines® Ketchup

8 pork chops and ¾ cup brown sugar

1 bottle of Heineken® Lager Beer or simply Heineken the pale lager beer with 5% alcohol by volume produced by the Dutch brewing company Heineken International. Heineken beer is sold in a green bottle with a red star. Preheat oven to 350 degrees. In a pretty bowl, combine ketchup, brown sugar & beer. Mix well. Place pork chops in a 9 x 13 baking dish. Pour ingredients over the pork chops. Place foil over the top & bake for 1-2 hr. depending on the thickness of the pork chop.

QUICHE ERM PIE

1 9" unbaked pie shell well chilled and 1 Tbsp soft butter

12 Bacon Slices and 4 Eggs

2 cups of heavy cream and $\frac{3}{4}$ tsp salt

A pinch of nutmeg, sugar, cayenne pepper, and Black Pepper

1 cup grated cheese of your choice.

Pre-heat oven to 425. Grease pie shell (unbaked) and round pie pan. Fry bacon until crisp then crumble into small pieces. Combine eggs, cream, salt, sugar, cayenne, and black pepper with a beater in a large bowl. Beat until well mixed.

Pour mixture into uncooked pie shell. Sprinkle pie shell with bacon and cheese. Say ERM then bake for about 15 minutes and reduce heat to 300 degrees. Bake for 40 min or until a knife is inserted into the center, and it comes out clean. Just like a cake.

QUICK MEAT LOAF

1 $\frac{1}{2}$ lbs. of ground beef and $\frac{1}{4}$ cup of chopped onions

$\frac{3}{4}$ cup uncooked Quick Quaker Oats

2 large eggs beaten and $\frac{1}{4}$ tsp of cumin.

2 tsp pepper and 1 cup V8 tomato juice.

Combine ingredients and pack firmly into a loaf pan. Bake at 350 degrees for one hour and let stand for 5 min before serving.

HUNGARIAN GOULASH

3 tbsp butter and 3 cups thinly sliced onions

2 ¼ tsp salt, 4 ½ tsp paprika and 3 cups of tap water

1 ½ lbs. boned chuck, rump or round cut into 1" cubes.

In a DUTCH oven or kettle. Sauté' onions with salt and butter until golden. Stir well. Add paprika, meat and simmer for 1 hour. Add enough water to cover the meat. Simmer covered for 1 hour or until meat is fork tender. Add more water toward the end of cooking time if you desire extra gravy. Serve with boiled egg noodles.

ALBONDIGAS SOUP

5 cups of tap water and 4 oz of dried green chilies
2 onions diced small and 1 14 ½ oz can of whole tomatoes.

3 large carrots sliced and 2-3 stalks celery.

1 tbs chicken stock base and 1 tsp oregano

Combine all ingredients and bring to a boil. Cover and reduce heat. Simmer for 30 min and add water if needed.

Meat Balls for soup- 1 lb. of ground beef, 1 cup of cooked rice and 4 springs of cilantro.

1 tsp salt and 1 tsp chili powder

1 ½ tsp garlic powder and 1 tsp ground cumin

A pinch of white pepper to taste.

Combine ingredients and shape into 1-inch balls. Add to soup and simmer 20 min or longer until meat balls cook.

DRINKS AND OTHER USEFUL DELIGHTS

BRANDY BASICS Pick fruit, say, fresh lemons. Put the yellow rind of two fine fresh lemons into a bottle of your best brandy. Let it sit for two days: boil two ounces of loaf sugar in a teacup of water. Let it cool into a nice syrup now pour that over anything you want to eat.

For blackberry brandy: use eight quarts of water and four quarts of blackberry juice. Boil them together; then add two pounds of sugar and a half pint of brandy. Let it cool. Drink. Cheers!

APPLE TEA FOR FREE Roast sour apples and pour boiling water upon them. Let them stand until the water is cold or refrigerate.

WINE WHEY One pint of boiling water; two wineglasses of wine. Boil them for one minute, stirring constantly; take out curd, sweeten/flatten to taste. For a simple wine whey, take = parts of wine, water, and milk; warm the water and milk, then add the wine and sweeten.

EGG TEA, COFFEE, AND ME Beat the yolk of one egg with a spoonful of sugar and put it into a teacup. The tea or coffee must be cold; add half of teacup of cold water if in summer and boiling water if in winter. Use as much cream as you like, whip the white of an egg to a stiff froth and stir.

ANY TYPE OF FRUIT JELLY The old family trick is to every pint of juice, add one pound of sugar. Squeeze the juice from the fruit. Fruit musk is not too ripe. Boil the fruit juice for fifteen minutes, add sugar that has been heated in a separate pot. It will thicken over time.

MARMALADE Peel and grate your fruit, add equal weight of sugar. Let it boil on low for about twenty minutes. It will thicken over time.

ICING ON THE CAKE 1 egg white & 1 cup of sugar, enough to make it stiff. Put the sugar with the egg before beating, beat until exceptionally light.

STOCK It is extremely wise to keep a good stock on hand for soups and cooking. To prepare a healthy and rich stock, you need beef or veal knuckles, or their bones cracked into small pieces. The iron kettle of yesteryear has now been replaced with a crock pot. So, get yourself one and a large pot to boil water and transfer it into your crock pot.

Cup in with your bone, five or six quarts of cold water and bring it to a boil. Add a pinch of red pepper and any desired seasoning at this point. Place all the ingredients into a crock pot. Let your

ingredients simmer for 8 hours. The stock needs to sit for 8 hours in the refrigerator. Any grease will rise to the top, and you can scoop it off for healthier meals.

VEGETARIAN: We suggest that you Visit <https://biggreen.org/> and support your local school garden initiatives through their restaurants. Big Green helps to create school gardens. Healthy eating in children increase their preference for nutritious foods, develop healthier responses to stress, and improve their academic performance. Children all over the country will reap the benefits of a thriving school garden. #gardenforlife on <https://www.Twitter.com>

Try this perfect Pool smoothie using your favorite fruits and vegetables. Blend in a blender and enjoy!

1 cup of diced fruit and 1 cup of diced vegetables.

½ cup of chopped fine mint leaves

½ cup of coconut water

½ cup of ice water and ½ of cubed ice

It will thicken over time. Have patience and enjoy.

USE THIS SPACE TO ADD YOUR OWN RECIPE TO THIS SMOOTHIE.

FOOD CONSUMPTION MANNERS

Meat: No matter how thick or thin, cut off one satisfying bite at a time. Never speak with your mouth full. You can choke.

Chicken: With a knife and fork at a table, always get as much meat off as you can before picking up

a bone. And as you wish at picnics and with family at home.

Turkey: You do not divide a turkey leg from the thigh, you put the whole serving on your plate. Never take anything from a serving platter and put it directly into

Maude and Mary Mapes

your mouth. Put it on your plate first.

Fowl: Acquiring all the meat from a partridge, quail, squab or whatever, with a knife and fork is unfounded. Except in uncommonly formal circumstances, cut off all the meat you can with your knife and fork, then pick up a tiny bone daintily and put it in your mouth, still holding the end of the bone with a dainty touch. Quietly, suck the meat off, then put the bone back on the plate. For an adventure, you can put the bone all the way into your mouth with your fork, suck off the meat and put the bone back on the plate with your fingers.

Breads: Bread is broken into small pieces and buttered just before eating. You put the bread on your plate to spread it or hold a small piece in your fingers and never on the palm of your hand. Hot bread is better buttered all at once so the butter can melt in it, and this is all right, but you still break it one piece at a time to eat it. Bread may be used to absorb gravy or juices and to cover spoiled food. You can put a small piece on the plate and stick your fork in it to wipe up the gravy and eat it.

Cake: The Rules: With a fork, if it's sticky. In the fingers, if it is dry.

Candy: Take the decorative paper cup, too, when it is passed. Do not leave the paper to the candy.

Salads: Should be made crisp and with manageable pieces to allow you to break it with a fork, but if it isn't, use your knife.

BUTTER/SOUR CREAM: Spread it with a butter knife, or any other knife, use a fork if you are putting it on something on your dinner plate.

SAUCES: SOLID: These (cranberry sauce, etc.,) go on the dinner plate beside the food they come with, or on the butter plate, to be eaten along with the food not on the food.

LIQUID: Pour them on top of the food they go with.

GRAVIES: Gravy should stay mostly on the meat, not on everything else on the plate, potatoes should be dipped in the gravy with your fork. Sopping up the gravy with bread (on a fork, not in the fingers)

PICKLES: Whole or with sandwiches, they are eaten with your fingers. With meat, slices are eaten with a fork. OLIVES: The pitted kind, if they are very large, is eaten whole with your fingers, or in a few bites. If they have pits, since the pit is attached firmly, it is extremely hard to separate the pit from the meat in your mouth, so you may use your fingers and eat around the pit.

RADISHES: Take one at a time and eat with your fingers.

RELISH AND SALT

Put them next to the food they go with, or on the side of your dinner or butter plate and eat them on the fork along with the bite of food. Never dump it on top of the food you are eating.

If you need a few pinches of salt for dipping, as with celery, and there is only one saltshaker, put a little pile on the edge of your plate. If there is an open salt dish for several people and no salt spoon

use the tip of your clean knife blade. If the salt dish is just for you, a pinch is taken in the fingers.



SANDWICHES: Made with two pieces of bread, use your fingers. Big juicy

unmanageable ones are cut up with a knife and then eaten with the fingers or with a fork. Open hot sandwiches with thick gravy and need a fork and knife.

SPAGHETTI /LONG PASTA/ NOODLES

Hold a large spoon with the bowl upright against the plate in your left hand and, catching a few strands of spaghetti with the fork in your right hand, turn the fork against the bowl of the spoon until strands are neatly wound around it in a modest lump. If you prefer you may cut the strands with your fork.

PIZZA: Cut like a pie but eaten in the hand. Do not use a knife and fork. With a spoon, cut up and served in a bowl. Or just pick it up with your clean hands and eat it!

SEAFOOD

OYSTERS: ON THE HALF SHELL, RAW: They are eaten like clams.

Cut: They are picked up with a fork, dipped in sauce, if any, and eaten whole or cut in half with a knife if they are too large.

SHRIMPS: UN-SHELLED: Shell with clean hands and fingers and eat whole, dip them in the sauce, eat the shrimp and discard the tail.

SHRIMP COCKTAIL: Please refer to crab-meat cocktail.

FRIED: Cut in half, if large; whole with a fork if small, dip them in the sauce, eat the shrimp and discard the tail.

FRIED FANTAIL SHRIMP: Pick them up by the tail (if it has the tail still on), Cut them in half, if large; whole with a fork if small, dip them in the sauce, eat the shrimp and discard the tail.



CRAB-MEAT COCKTAIL: You eat it with an oyster fork. If you run across a piece of hard membrane, just take it out of your mouth with your fingers.

HARD-SHELLED CRABS and Lobster: You may start anywhere you like, but most people first pull off the small claws and suck or chew the

meat out of the open end. Then you lift out the body meat in one piece, cut it up with a knife and fork and eat it, dipping it piece by piece into the sauce. The coral and green material in the body is also eatable.

The claws should be cracked before the crabs are served, but often a nutcracker comes with it, in case you want to crack the claws more. Break the claws with your fingers, take out the meat with your oyster fork or a pick, dip it in the sauce and eat it. You then use the finger bowl, or wet cloth supplied.

SOFT-SHELLED CRABS: Every part is edible. Just cut them up with a knife and fork and eat them.

CLAMS ON THE HALF SHELL: begin by holding the shell with your left hand and lift the clam out using your oyster fork in your right. Slowly, dip the clam in the sauce and put it whole in your mouth.

STEAMED: You eat them with your fingers. The shells should be opened when you get them, and you are given a bowl of broth and a bowl of melted butter. (Or sometimes the butter is melted right in the broth.) Lift the clam out of its shell by the neck and pull the body out of the neck sheath with the

other hand. Put the sheath aside. Holding the clam by the neck, dunk it up and down several times in the broth to get rid of the sand, dip it in the butter, and eat it. After the clams are finished, drink the broth, if you like. A bowl to put the empty shells in is convenient, but if there is none, just pile them on the edge of your plate. As a rule, they are never served in formal circumstances because they are too drippy.

FRESH FISH: A whole fish is easier to eat if you bone it. You hold it down with your fork, cut off the head, slit it down the underside and lay it open. Then you insert your knife under the front end of the backbone and lift the whole thing out, putting it on the edge of your plate. There probably will be some small bones left. These you take out of your mouth with your fingers after having cleaned them as much as you can and lay them on the edge of the plate with the backbone.

MUSSELS: Pick them out of the shells with your fork or pick up the shell and quietly suck them out of it. The shells go on a side plate so you can eat the sauce (which is thin and soupy) afterwards. You do this with a spoon or by sopping it up with small pieces of bread held on your

DELICACIES

ESCARGOT: Commonly served with a special holder with which to grip the hot shell. Hold this in your left hand,

pick out the snail with a pick or oyster fork in your right and eat it whole. If necessary, you may drink the juice from the shell by tipping it in your mouth (shell held in your hand) when it has cooled.

CAVIAR: On toast, and never with a fork.

FROGS' LEGS: These are eaten as birds are. (See Fowl)

SOUP-- IN A CUP WITH HANDLES: Take a sip with the spoon to evaluate if it is drinkable, if it not too hot and is desirable, drink it, holding the cup with one handle. When applicable, use the spoon

again to get shrimps, vegetables or whatever from the bottom. The spoon goes in the saucer next to the cup with handles when you are through.

IN A PLATE: Scoop away from yourself with the spoon and drink the soup from the side of the spoon unless it's too thick. If it is, then in the end is acceptable. The plate may be tipped, away from you, to get the last drop. quietly place the spoon in the soup plate when you are finished.

IN A BOWL: Scoop up the soup in your spoon, dipping the spoon away from you. Afterward, leave the spoon under the bowl on the plate.

FRUIT

ORANGES: Pits go into your hand and back on the plate. If served like grapefruit, then they are eaten the same way. You may have to peel a whole orange with a sharp knife, or with your fingers when you are in a less formal setting. Separate the segments and eat them whole or cut in half if they are exceptionally large. BANANAS: Simply peel it all the way and then break or cut it into pieces to eat, with your fingers or a fork.

BERRIES: With a spoon, but if large strawberries are served with the stem in a pile or bowl, pick up the berry by the stem, dip it, eat it and put the stem on your plate.

Stewed Fruit: Since it is eaten with a spoon, the pits are taken out of your mouth with a spoon and put on the side of the plate.

GRAPEFRUIT: When it is served halved, lift out each segment with a spoon and eat it. Get what juice you can by scooping it up with the spoon. Don't pick it up and squeeze it, except in private.

APPLES: Best to eat with your hands, informally, but when they are served as a course, peel, quarter, and core them and eat the pieces with clean hands and fingers.

APRICOTS: STEWED: Eat the pit if unavoidable and remove the pit from your mouth with your spoon.

RAW: Eat them without peeling or cutting and put the cleaned pit back on the plate with your fingers.

GRAPES: Seedless grapes should not be a problem. You simply cut or break a bunch off from the stalk and put it on your plate. You eat the grapes one at a time. With seeded grapes, if you can eat the skin, place them in your mouth, separate the seeds there and drop them into your hand to put on the plate. Inedible skin should be separated with the tongue in the mouth, not by chewing. An easier method is to squeeze the inside into the mouth with your fingers, separating the seeds in the mouth. Incidentally, never pick single grapes off a fruit centerpiece.

TANGERINES: Please refer to oranges that are not peeled.

PINEAPPLE: Large pieces on a plate are cut with a knife and fork and eaten with a fork. Long rectangle sticks, served informally, are eaten with the fingers.

PLUMS: Please refer to apricots.

PEACHES: In quarters with a sharp knife and pull or peel off the skin, then cut it up and eat it with a fork.

PEARS: Same as apples.

PERSIMMONS: Rarely served whole because they are too juicy to gracefully eat a Persimmon, when served in the skin with the top cut off, eat like an avocado.

KUMQUATS: With the fingers. Large ones are eaten in a couple of bites, small ones all at once, whole.

CHERRIES: Please refer to Apricots.

MANGOES: When whole you quarter them with a sharp knife, then turn a quarter, skin side up, on your plate and holding it with your fork, peel (not cut) skin away from the fruit. The juicy part that

remains is cut up and eaten with the fork. Mango juice stains cloth, so use paper napkins when eating. Or just eat them with a spoon if they are already prepared.

MELONS

CANTALOUPE: With a spoon to hold the juice.

HONEYDEW: With either a spoon or a fork, it's your choice.

WATERMELON: With a fork, after getting as many seeds out as possible. Seeds in your mouth go into your hand and then to the plate.

VEGETABLE

POTATOES: BAKED: When the potato is already slit at the top and buttered, hold it with one hand and scoop out the insides bite by bite with your fork. If it is whole, do not take out the insides all at the same time and put the skin aside. Break it with your fingers, hold it with one hand and scoop out the insides bite by bite with your fork, after putting sour cream, butter, salt, and pepper in it. If you want to eat the skin, do it by cutting it like meat, one satisfying bite at a time.

SHOESTRING AND POTATO CHIPS:

Eat with your fingers. (If you look left and right of yourself, and no one is there, you can lick your fingers.) WINK!

FRENCH FRIED: Cut them with a knife in two if they are long and eat with a fork. Never, never pick up the whole piece and bite off part of it.

CORN ON THE COB: Pick it up in your fingers at both ends. (Holders may be supplied and stuck into the ends) You season a couple of rows, eat them, then season the next few. Mix a pile of butter with salt and pepper on your plate if you like, so you can season all at once. A long ear may be broken in half., but it really is easier to eat when you can get a direct grip on it. There just is no elegant way of eating it, so you will most definitely not find it at formal dinners.

AVOCADOS: When served split in half with the seed cavity filled with something, you steady the shell with the left hand and scoop out the contents with your spoon.

CELERY: Take it with your fingers when it is passed and put it on the side of your plate. Salt it or dip it in a little pile of salt and bite it off bit by bit.

ASPARAGUS: Cut off the tender tip with your fork, in several sections if it is tender enough and put it in your mouth. You eat only what can be cut with the fork. At home you might pick up the end in your fingers and bite off a bit more, but you never bite off so much that you must spit out a tough part.

ARTICHOKES: Are enjoyed and eaten with clean hands, fingers, and nails. Artichokes are eaten in two stages: First take off a leaf, then dip the soft end into the sauce, and scrape about a third of the leaf with your bottom teeth to get the tender part. (The inside of the leaf should face down towards the bottom teeth for easier management of the artichoke's essence). Carefully, pile the used and uneaten leaves on the side of your plate. After the leaves are all off, the "choke" and "heart" remains (you have just eaten "Arti"). Choke (named appropriately because if eaten, it may make you choke) are many fine tiny leaves with very spiky tips. (I prefer not to eat this). Lastly, gently scoop the choke out with your knife, leaving a "hallow" in the base. (The hollow will be seen as a smooth creator with pore holes from the choke. Carefully cut up the heart with your knife and fork and eat it piece by piece, after dipping each piece in the sauce or squeezing lemon and sprinkling breadcrumbs on it.

HOW THE DUTCH DRIED FLOWERS

You will begin by carefully measuring out a quarter pound of alum to one pint of boiling water. Alum has been used for centuries. It is a colorless astringent compound that is a hydrated double sulfate of aluminum and potassium, used in solution medicinally and in dyeing and tanning as well. Put in an earthen vessel, dip the flowers singly into the hot liquid, and hang up to dry for a day. □



Over the centuries, my family learned many lessons in life, here we share one regarding food.
Photo: Masner Farm

GROWING ORGANIC SUSTAINABLE GARDENS—

Organic Gardening and farming are about growing plants in harmony with nature using biologically sound cultural practices to improve the soil, promote healthy plant development and encourage a fruitful harvest. We can achieve this by utilizing a diverse selection of natural and organic fertilizers, as well as minerals and soil amendments, we can support this progress. Did you know? The crushed shell of an egg is a great way to put calcium in the soil.

Feeding the soil, like feeding the human body, is the foundation of organic gardening and farming. Conventional gardening practices treat the soil as a structural medium and focus only on feeding the plant directly with synthetic fertilizers. You are what you eat. This may diminish the soil's natural capacity for supporting plant health because it ignores, and may harm, the essential living components of the soil that plants rely on. Organic gardening emphasizes continually strengthening the complex soil environment. That promotes healthy, vibrant plant growth, and allows the plants to grow at a natural pace and produce the best, most nutritious foods your body craves.

For plants to grow and thrive, they need air, water, food, and porous medium for root expansion. Soil should be tested for pH, nitrogen, phosphorus, and potassium content. We have found this is the best do-it-yourself kit. Besides providing plant nutrients, organic matter provides additional functionality because it aids the structure of sandy soils and helps loosen clay.

Additionally, it retains moisture, improves aeration, and feeds the beneficial inhabitants, such as bacteria and fungi present in the soil. Organic matter originates from once living sources such as plants and their root systems, mulch and woody materials, soil organisms and plant and animal waste in the form of compost. This process of renewal and decay eventually transforms organic matter into humus, an overly complex substance that is often described as "life-force" of a healthy soil.

Some may think mature compost "humus" to be the most important factor in the enrichment of soils in both a physical and chemical sense. Compost is an ideal way to recycle what would otherwise be considered home and yard waste. Backyard composting transforms waste into

valuable resources, and it reduces the amount of material heading towards landfills. Proper composting can be applied by laying down 2 inches of compost to new gardens and 1 inch of compost to existing gardens annually. Top dress lawns, fruit trees and containers with one-half inch of compost twice each year.

Covering Crops is another way to increase organic matter and feed your soil at the same time. This helps break up compacted soils and can control erosion while deterring weeds and attracting beneficial insects. When mowed and left to decompose, they are referred to as green manure, acting like mulch and slowly adding nutrients to the soil. So, take off those bag grass catchers and let the grass fly! Good cover crops can include alfalfa, barley, buckwheat, clovers, fava beans, field peas, oats, vetch, winter rye and wheat.

Mary Mesner, James' sister adds "Organic gardening is fine and much easier if kept small. For example, if it becomes larger, the task of staying ahead of the weeds and unwanted bugs would damage the good plants quite quickly and not worth the cost. Organic farming is very difficult to stay ahead of the problems, which is why ordinary farming does not go organic. Crops are smaller in production, and very difficult to make a living with it. There are so many good regulations in raising bountiful crops, keeping the results safe for selling and using in our food supply. The food supply in this country is one of the best in the world. One example, we have more and more of the population living past 90 yrs. old, also many see their 100th birthdays. Yes, there are diseases, we will never be free from them, one example, the world has just come out of a pandemic, but at the same time we have fewer and less childhood diseases compared to what we had over 50 yrs. ago".

Planting Broccoli can be a good crop if done correctly. Broccoli is a super food with many vitamins, minerals and phytonutrients that trigger a complex, intricate set of biochemical pathways supporting overall human health.

High fiber content lowers concentration of low-density lipoproteins (LDL) in the blood, elevated blood sugar, cardiovascular health, and weight loss. Broccoli is also a superior source of antioxidants. Folate helps protect the heart/circulatory system and promote healthy fetal development. Contains sulforaphane, which fights *Helicobacter pylori* bacteria that can cause stomach cancer. Along with isothiocyanate, it also boosts production of detoxification enzymes, which can help rid the body of potentially carcinogenic chemicals. Speeds up metabolism of estrogen, which may help suppress breast cancer. The phytonutrient indole-3-carbinol in broccoli reduces the metastasis of cancer cells and risk of breast cancer. Other beneficial phytonutrients include carotenoids, flavonoids and glucosinolates, (which gets converted to sulforaphane). And lastly, a major source of calcium for bone building. Vitamin C, Beta-carotene and the enzyme cofactors zinc and selenium to help maintain a strong immune system.

Growing it can be easy if you start from a seed. If you find a good local nursery and/or a disease-free transplant. Broccoli grows best in cool climates when daytime temperature mains below 70 degrees Fahrenheit. You must choose soil that has drainage, good aeration, and plenty of sun. Place your plant where it will not cast a shadow on another that needs the sun, as broccoli can grow up to 3 feet tall. When harvesting, cut the central shoot first to promote outgrowth of side shoots. This task maximizes production of the edible vegetable portion. When cooling, the crunchier the

better. If you let cooked broccoli, get soggy, most nutrients are lost. To prevent club root disease, do not grow Brassicas in the same plot year after year.

Broccoli helps prevent disease. It can help lower the risk of atherosclerosis, heart disease, stroke, anemia, osteoporosis, cataracts, lung cancer, stomach cancer, breast cancer, bladder cancer, ovarian cancer, colon cancer, colorectal cancer, prostate cancer and potentially many more.

Growing Basil should be annually grown where winter snow or frost is common; it is perennial in warm, Southern regions. Sweet is taller, more productive with a better flavor. It grows better in sunny, protective areas with healthy soil. Sow seeds in early spring in smaller containers indoors. Prepare soil by working in aged compost, manure, or planting mix with plenty of organic matter. Transplant outdoors about one foot apart after the last frost if winter frost is common. Keep soil moist and water thoroughly during hot, dry weather. Remove flower buds when they stimulate more growth. Harvest younger leaves through summer in quantities needed for cooking. Also dry and put in airtight containers or freeze for later use.

Save seeds for next year by harvesting the seeds when ripe. Hang upside down in a closed area. Set cloth underneath to catch seeds as the plant dries and releases them. The CDC is a great resource to find out what foods are beneficial to fight cancer.

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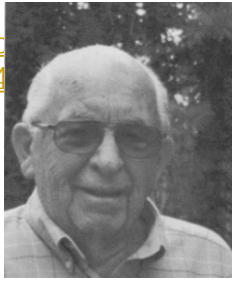
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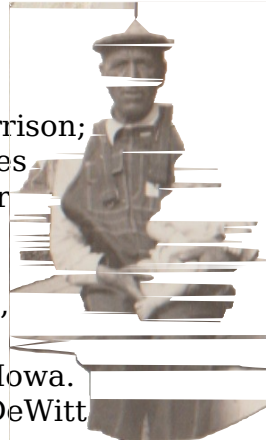
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Sam



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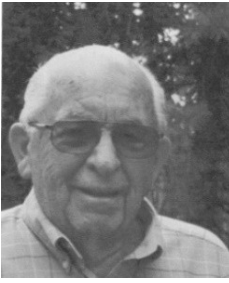
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Arlyss and Doug Pool~2000, Pool—Mapes family history

Billaud-Varenne portrayed *VERA MAPES* by

Jean-Baptiste Greuze, c.1790 (Dallas Museum of Art); 3rd President of the Committee of Public Safety; In office 31 July 1794 - 1 September 1794; Preceded by Maximilien Robespierre; Succeeded by Merlin de Douai; 25th President of the National Convention; In office 5 September 1793 - 19



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FIN

James was born in Chandler, Minnesota, and the first child of his parents, Dan, and Vera Mapes Pool.

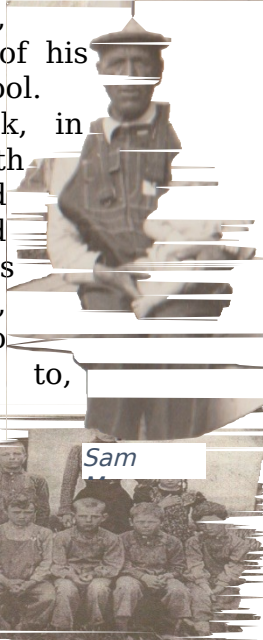
Within the pages of his book, in

JAMES MAPES POOL accordance with historians, and

family members, you will read about his written version of his family history. Additionally,

people, places, and things, to include, but not limited to,

biographical photos of families which in



successive generations have been documented and identified with the development of a nation. That nation is called the United States of America. Their story was and remains excessively a big part of American history.

<https://>

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